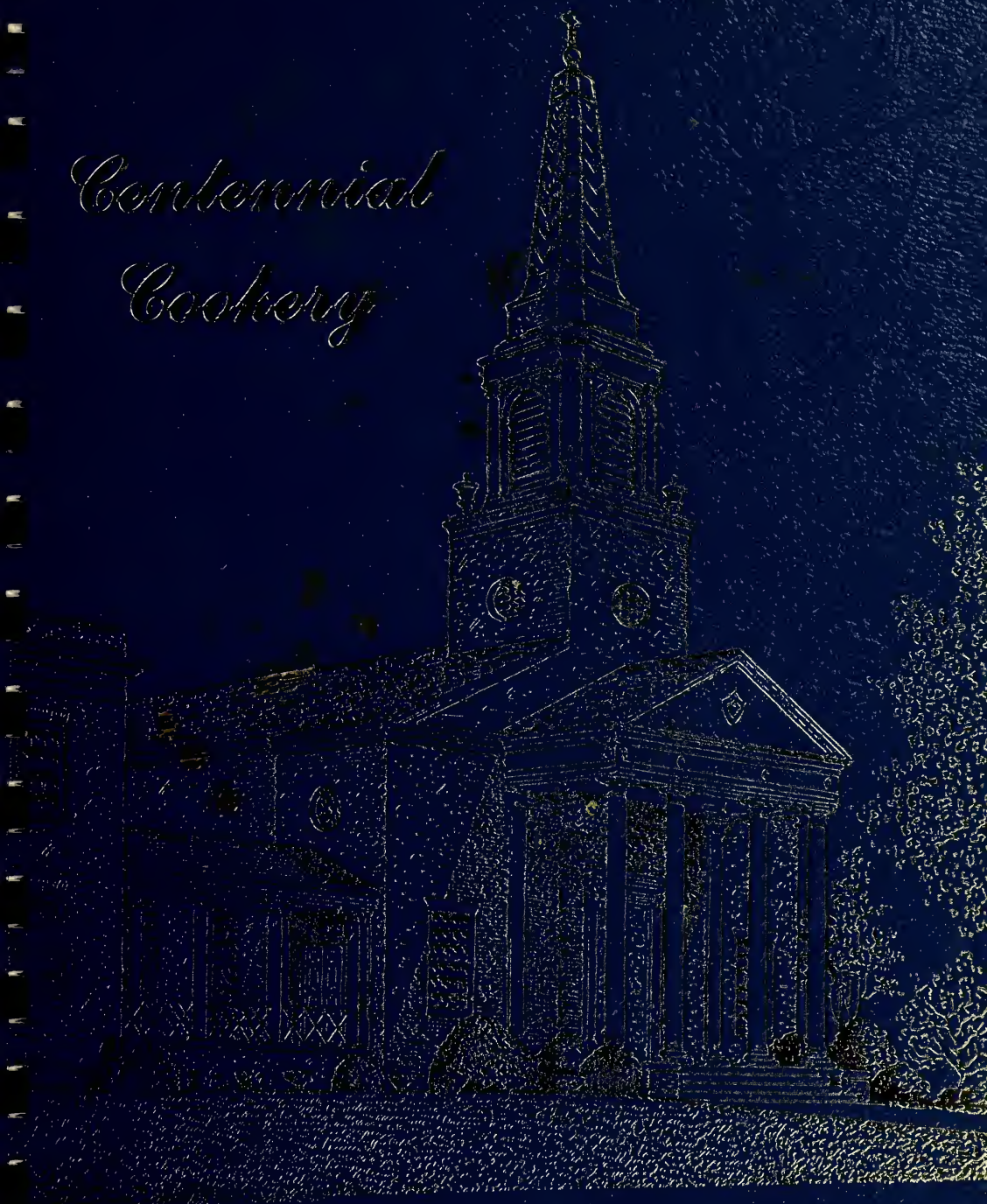


*Centennial
Cookery*



FIRST ASSOCIATE REFORMED PRESBYTERIAN CHURCH

Gastonia, North Carolina

Organized 1827

GASTON COUNTY
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Centennial Cookery

A Book of

PALATE PLEASERS

Published by

THE WOMEN OF THE CHURCH

First Associate Reformed Presbyterian Church
Gastonia, North Carolina
Organized 1887

FAVORITE RECIPES

OLD, NEW, TRIED AND TRUE

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Dedication

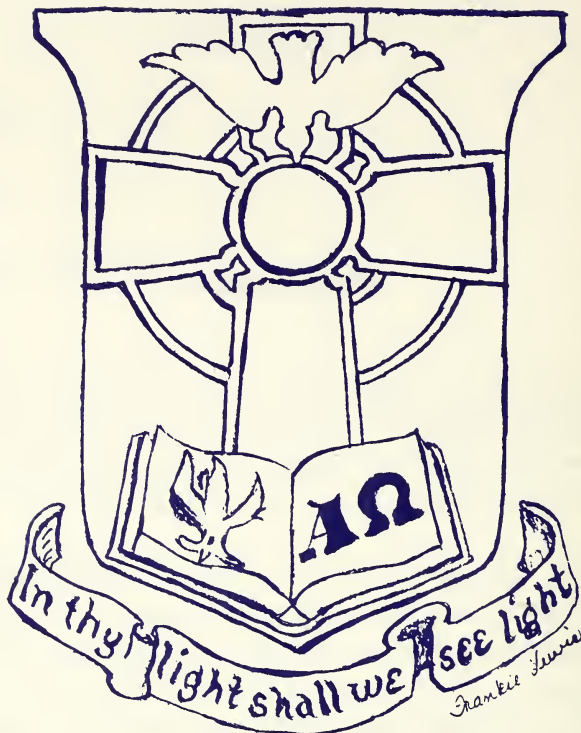
As the First Associate Reformed Presbyterian Church of Gastonia approaches its Centennial Year in 1987, it should be with the spirit of the Psalmist who wrote, "The Lord has done great things for us, and we are filled with joy."

It is by the hand of the Lord that this congregation, for one hundred years, has been able to maintain a ministry to Christ, the denomination of which we are a part, and to the community in which He has placed us. His faithfulness has sustained us in good times and hard times. His providence has enabled us to offer leadership and support. His spirit has given us vision and warm fellowship.

We recognize His hand in the courage of those who planted this church; in the sound pastoral leadership it has enjoyed in days gone by; in the self-sacrifice of Godly men and women who have served Him through it.

As we look back gratefully to what God has done, so we look forward expectantly to what He is going to do. "The past is prelude," someone has said. The hundred years of service we celebrate is the foundation for the future which lies ahead.

Harry T. Schutte, Pastor



Appreciation

Sincere thanks go to all church members who contributed recipes and to the following:

Brief History of First A.R.P. Church: Mrs. J. Y. Todd, Jr.

Special Art Work: Mrs. Robert Adams, Mrs. Everette Carson, Mrs. Carlton G. Dixon, Mrs. J. K. Lewis, and Mrs. James W. Todd.

Dedication: Reverend Harry T. Schutte

Cookbook Committee: Mrs. Eugene Hanna, Mrs. J. K. Lewis, Mrs. James M. Steele, Mrs. Lloyd Stewart, Ex-Officio, and Mrs. Charles B. Todd, Chairman.

APPETIZERS AND PICKLES



SANCTUARY STAINED GLASS WINDOW

PROVERBS 15:17

Better is a dinner of herbs where love is, than a fatted calf with hatred.

WIN COUCHMAN'S AUSTRALIAN FRUIT CHEESE

- | | | | |
|---|-------------------------------------|-----|-------------------------|
| 8 | oz. cream cheese
(or Neufchatel) | 1/2 | tsp. lemon peel, grated |
| | | 2 | Tbsp. poppy seed |
| 8 | oz. mixed, dried fruit | | |

Prepare fruit by chopping to size of raisins. Heat 2 1/2 tsp. sherry and pour over fruit. Stir and allow to soften 15 minutes. Thoroughly blend cheese and fruit and shape into long roll. Roll in the poppy seed. Wrap in plastic wrap, then in foil. Refrigerate for at least 24 hours. Serve with crackers and fresh fruit.

Mary Lou Pearson

CHEESE BALL

- | | | | |
|---|------------------|---|------------------|
| 8 | oz. sharp cheese | 1 | tsp. garlic salt |
| 8 | oz. cream cheese | | Chopped nuts |

Mix all ingredients together. Form into desired shape and roll in a combination of chili powder and paprika.

Shirley Arrowood

QUICK AND EASY CHEESE BALL

- | | | | |
|---|---------------------------|---|------------------|
| 2 | pkg. (8 oz.) cream cheese | 1 | Tbsp. mayonnaise |
| 1 | pkg. Hidden Valley Blue | | Crushed nuts |
| | Cheese Dressing Mix | | |

Bring cream cheese to room temperature. Combine dressing mix and cheese. Blend in mayonnaise. Form into ball. Roll in nuts. Refrigerate until chilled. Serve with your favorite crackers.

Jo Summey

CHEESE DATES

- | | | | |
|-------|------------------|-----|------------------------|
| 1 1/2 | sticks butter | 1/4 | tsp. salt |
| 1/2 | lb. sharp cheese | | Dash of cayenne pepper |
| 2 | cups plain flour | 1 | box of pitted dates |

Mix first 5 ingredients together. Cover each date with a small amount of cheese mixture and bake for 15 minutes at 400 degrees. This recipe makes around 50 cheese dates.

Dee Cain

BEEF CHEESE LOG

- | | | | |
|-----|---------------------------|-----|-----------------------------|
| 1 | pkg. (8 oz.) cream cheese | 1 | Tbsp. minced parsley |
| 1 | Tbsp. mayonnaise | 1 | tsp. chopped onion (fine) |
| 1/2 | tsp. Worcestershire sauce | 1/2 | cup finely chopped beef |
| 2 | Tbsp. chopped olives | | (substitute ham or chicken) |

Soften cream cheese in a large bowl. Add mayonnaise and Worcestershire sauce. Mix well. Add olives, parsley, and onion. Chill until firm. On wax paper, shape into 1 1/2 inch roll. Roll in dried beef. Garnish with parsley. Serve with crackers. 6 to 8 servings.

Hazel Dixon

CHEESE OLIVE BALLS

- | | | | |
|-----|-------------------------|-----|-----------------------------------|
| 1/2 | lb. sharp cheese | 1/4 | t. salt |
| 1/2 | lb. butter or margarine | | Dash red pepper or 1 tsp. paprika |
| 2 | cups plain flour | | |

Mix butter and cheese, and then flour and salt, red pepper or paprika. Make into small balls with olive in the center. Place on baking sheet and bake at 350 degrees about 15 minutes.

Hazel Dixon

CHEESE PASTRY

(For straws, rings, or small biscuits)

- | | | | |
|-----|--------------------------------|---|--------------------------|
| 2 | cups sharp cheese, grated | 1 | scant teaspoon salt |
| 1 | cup butter (or best margarine) | | Pinch of cayenne pepper |
| 1/2 | tsp. dry mustard | 2 | cups plain flour, sifted |
| 8 | tsp. cold water | | (more or less) |
| 2 | tsp. vinegar | | |

Cream well the cheese and butter. Add other ingredients, and enough flour to make a stiff dough. Chill for one-half hour. Roll and cut into desired shapes. Bake at 350 - 375 degrees. Watch carefully.

Ruth Carson

CHEESE RINGS

- | | | | |
|-----|--|--|-----------------|
| 2 | sticks margarine | | Dash red pepper |
| 3 | cups plain flour | | Salt |
| 3/4 | lb. cheese, grated (Kraft extra sharp) | | |

Cream margarine and cheese together. Add remainder of ingredients. Use Mirro cookie press, star design. Form ring. Cook 400 degrees for 10 to 15 minutes.

Ellen Kennedy

CHEESE RINGS

- | | | | |
|---|------------------------------|---|-------------------------|
| 1 | lb. oleo (I use Blue Bonnet) | 5 | cups plain flour before |
| 1 | lb. N.Y. State extra sharp | | sifting |
| | cheese (or Cracker Barrel) | | Dash red pepper |
- Bake at 350 degrees.

Carrie Moore

CHEESE WAFERS

- | | | | |
|---|------------------------------|---|-----------------------------|
| 2 | sticks of margarine softened | 1 | (12 oz.) pkg. of Krafts New |
| | at room temperature | | York extra sharp cheese |
| 3 | cups of all-purpose flour | | (grated) |
| | | | 1/4-1/2 tsp. cayenne pepper |
| | | | (to taste) I use 1/2 tsp. |

Blend all ingredients together until well mixed. Pinch off small amounts and roll into marble-sized balls. Put on ungreased cookie sheets and flatten with fork tines. I flatten each one twice in opposite directions. Bake in 350 degree oven for 13-18 minutes, or until light brown. Do not overcook. This will make approximately 10 dozen.

Pauline Parton

CHICKEN PUFFS

- | | | | |
|-----|-----------------------|-----|---------------|
| 1 | cup water | 1/4 | tsp. salt |
| 1/2 | cup butter | 4 | eggs |
| 1 | cup all-purpose flour | | Chicken salad |

In medium saucepan, bring water and butter to rolling boil. Remove from heat. Add flour and salt, stirring vigorously until mixture forms a ball, 1-2 minutes. Beat in eggs one at a time. Continue beating until smooth and a small quantity of dough mounds when scooped on the end of a spoon.

For appetizer-sized puffs: drop batter by tablespoonsful about 2 inches apart onto ungreased cookie sheet (I use the "slick" finish cookie sheet). Bake in preheated 400-degree oven until golden brown, about 25-30 minutes. Cool on wire rack. Cut off tops. Remove filaments. Fill each with about 1 Tbsp. chicken salad. Replace tops. Place on cookie sheet. Bake in preheated 350-degree oven until warm, 4-6 minutes. Makes 40 appetizers.

Variation: Shredded Cheddar cheese may be used on top of chicken salad before replacing tops, if desired.

Puffs may be frozen after baking and thawed when ready to use.

Jean Todd

ARTICHOKE DIP

- | | | | |
|---|-------------------------------|---|---------------------|
| 1 | can artichoke hearts, drained | 1 | cup parmesan cheese |
| 1 | cup mayonnaise | | |

Drain artichoke hearts and chop or mash with a fork. Combine mayonnaise and parmesan cheese. Mix with artichoke hearts. Sprinkle with paprika if desired. Bake 30 minutes at 350 degrees. Stir well and pour into chafing dish. Serve hot with melba rounds. Serves 12.

Debbie Hanna Griffiths

HOT BROCCOLI DIP

- | | | | |
|---|-----------------------------------|---|--|
| 1 | stick butter or margarine | 1 | (3 oz.) can chopped mushrooms, drained |
| 1 | can cream of mushroom soup | | |
| 2 | (6 oz.) rolls Kraft garlic cheese | 2 | (10 oz.) pkgs. frozen chopped broccoli |
| 1 | large onion, chopped | | |

Cook and drain broccoli (no salt). Saute onions in butter and add soup. Add mushrooms, cheese, and broccoli. Heat thoroughly. Add a few drops of green food color, if desired. Transfer to chafing dish. Serve with large fritos or crackers.

Holly Posey

DILL DIP

- | | | | |
|-----|----------------------|---|----------------------|
| 2/3 | cup mayonnaise | 1 | Tbsp. parsley flakes |
| 2/3 | cup sour cream | 1 | tsp. dill weed |
| 1 | Tbsp. instant onions | 1 | tsp. Beaumonde spice |

Especially good with vegetables. Chill 3 hours.

Mary Arney

OYSTER MOUSSE DIP

- | | | | |
|-----|--|-----|----------------------------|
| 2 | envelopes unflavored gelatin | 2 | Tbsp. chopped parsley |
| 1/2 | cup water | 1 | Tbsp. Worcestershire sauce |
| 8 | oz. cream cheese | 1/2 | tsp. garlic powder |
| 1 | cup mayonnaise | | Dash Tabasco |
| 2 | cans smoked oysters, carefully drained and chopped | | |

Soften gelatin in water. Cook the cream cheese and mayonnaise over low heat, stirring until smooth. Remove from heat and stir in remaining ingredients. Add this mixture to gelatin mixture. Spoon into greased bowl (or mold) and chill until firm a few hours. Serve with wheat or other mild crackers.

Becky I. Pearson

SILVER PALATE SALMON MOUSSE

1	env. unflavored gelatin	1/4	tsp. paprika
1/4	cup cold water	1	tsp. salt
1/2	cup boiling water	2	Tbsp. finely chopped dill
1/2	cup mayonnaise	2	cups flaked poached fresh
1	Tbsp. lemon juice		salmon or canned salmon
1	Tbsp. grated onion		(15 oz.) with skin and
	Dash of Tabasco		bones removed
		1	cup heavy cream

Soften gelatin in cold water in a large mixing bowl. Stir in boiling water and whisk slowly until gelatin dissolves. Cool to room temperature. Whisk in mayonnaise, lemon juice, grated onion, Tabasco, paprika, salt and dill. Stir to blend completely and refrigerate approximately 20 minutes until mixture begins to thicken slightly. Fold in finely flaked salmon. In a separate bowl, whip the cream until it will form peaks. Fold gently into the salmon mixture. Transfer mixture to a 6 to 8-cup bowl or decorative mold. Cover and chill at least 4 hours. Serve on toast or unsalted crackers like Carr's Water Crackers. Or serve as a first course, garnished with watercress. Serves 15 easily.

Debbie Hanna Griffiths

VEGETABLE DIP

1	cup sour cream	1	small onion chopped
1	cup mayonnaise	1	can water chestnuts
1	pkg. Knorr-Swiss dry vegetable soup mix	1	frozen pkg. chopped spin- ach thawed and drained well

Mix together.

Kelly Burrell

RAW VEGETABLE DIP

1	pt. sour cream	2	tsp. salt
2	small pkg. cream cheese	2	Tbsp. onion juice
1/4	lb. blue cheese	1 1/2	tsp. dry mustard
1	Tbsp. wine vinegar	1	tsp. paprika
1	Tbsp. horseradish	1/2	tsp. pepper

Soften cheeses and add other ingredients. Serves a large number.

Frankie Lewis

HAM AND CHEESE PARTY ROLLS`

- | | | | |
|---|--|---|---------------------|
| 3 | packs Pepperidge Farm
party or finger rolls | 8 | oz. lean boiled ham |
| | | 6 | oz. Swiss cheese |

Spread:

- | | | | |
|---|------------------------------------|---|---------------------------|
| 2 | sticks soft butter or
margarine | 3 | tsp. poppy seed |
| 3 | tsp. mustard | 1 | med. onion, grated |
| | | 1 | tsp. Worcestershire sauce |

Mix and spread on rolls, then put slices of ham and cheese between rolls. Bake at 350 degrees for 10-15 minutes. May be frozen, then thawed and baked.

Carrie Wilson

MADRILENE WITH CAVIAR AND SOUR CREAM

- | | | |
|---|--|---------------------------|
| 1 | can Madrilene soup (I use
Crosse and Blackwell from
gourmet section) | Sour cream to top serving |
| | | Fresh chopped chives |
| 1 | (2 oz.) container red caviar | Wedge fresh lemon |

Chill madrilene until partially thickened. Add caviar and gently stir to suspend caviar throughout. Chill. Spoon serving into stem glasses and garnish with sour cream and chopped chives. Serve lemon wedges on side.

Dr. J. E. Smith

Helen Carson's brother

MILK AND HONEY BALLS

- | | |
|------------------|------------------------------------|
| 1 1/4 cups honey | 3 cups dry (powdered) skim
milk |
|------------------|------------------------------------|

Mix honey and peanut butter. Gradually add dry milk, mixing well. With greased hands, form into small balls. Roll balls in additional milk powder. Chill until firm.

Phoebe M. Pearson

OYSTER CRACKER TIDBITS

- | | | | |
|----|--|-----|-------------------|
| 10 | oz. small oyster crackers
(oysterettes) | 1/2 | tsp. dill weed |
| 1 | pkg. (4 oz.) Hidden Valley
Ranch Dressing | 1/4 | tsp. lemon pepper |
| | | 1/4 | tsp. garlic salt |
| | | 3/8 | cup Wesson oil |

Mix dry ingredients and stir with crackers. Pour oil over mixture and stir from bottom. Seal in container with lid to keep a long time. Makes great pick-up snacks.

Lousie Richardson

SHERRY TOASTED PECANS

- | | | | |
|-----|---|---|------------------------------|
| 1 | lb. shelled nuts (mix pecans and walnuts) | 2 | Tbsp. sherry or cream sherry |
| 6 | Tbsp. butter | 1 | tsp. grated nutmeg |
| 1/4 | c. sugar | | Dash of salt |

Spread nuts in shallow 13x9 baking pan. Roast at 325 degrees for about 20 minutes, stirring occasionally. Meanwhile, in small saucepan, melt butter and stir in sherry, sugar, nutmeg and salt. Pour over warm nuts; stirring to coat evenly. Return to oven and roast up to 20 minutes until most of butter has been absorbed. Stir occasionally. Turn out onto a foil covered tray. Let dry, uncovered. Store in air-tight container.

Becca Mitchell
Dir. of Christian Ed.

SPICED PECANS

- | | | | |
|-----|----------------------------|-----|----------------------|
| 1 | egg white, beaten slightly | 1/2 | tsp. salt |
| 1 | Tbsp. water | 1 | tsp. ground cinnamon |
| 3 | cups pecan halves | 1/2 | tsp. ground cloves |
| 1/2 | cup sugar | 1/2 | tsp. ground nutmeg |

In small bowl, beat together egg white and water. Stir in pecans, stirring until all surfaces are moistened. Mix together sugar, salt, cinnamon, cloves, and nutmeg. Sprinkle over pecans, mixing well. Spread pecans on a lightly greased or foil-lined cookie sheet and bake in pre-heated 300-degree oven for 30 minutes. Stir once or twice to crisp and dry pecans evenly. Yield 3 cups.

Libby Kinlaw

LITTLE PIZZAS

- | | | | |
|-----------|---------------------------|---|--------------------|
| 2 | cups sharp cheddar cheese | 1 | cup mayonnaise |
| 4 1/2 oz. | can chopped ripe olives | 2 | Tbsp. grated onion |

Mix all ingredients and spread on party rye bread. Sprinkle with bacon bits and bake at 425 degrees for 10 minutes. Good when served hot as a snack or an appetizer.

Bootie Morrow

VEGETABLE SANDWICH FILLING

- | | | | |
|-----|---------------------------|-----|--------------------------|
| 1 | (8 oz.) pkg. cream cheese | 1/4 | c. green pepper, chopped |
| 1 | Tbsp. lemon juice | 1/4 | c. cucumber, grated |
| 1/4 | c. onion, chopped | 3/4 | c. grated carrots |
| 1/4 | c. celery, chopped fine | | Dash of salt and pepper |

Mix all ingredients together and spread on sandwich bread.

Margaret Pursley

EGG-OLIVE SANDWICH SPREAD

- | | | |
|---|----------------------------|------------------------------|
| 4 | hard cooked eggs, grated | Salt & pepper to taste (red |
| 1 | dozen olives, chopped fine | pepper is good) |
| 1 | cup pecans, chopped fine | Mayonnaise to spreading con- |
| | Grated onion to taste | sistency |

Mix all ingredients well and refrigerate. Serve on white, whole-wheat, or rye bread.

Emily Howell

SAUSAGE PINWHEELS

- | | | | |
|---|--------------------|-----|------------------|
| 2 | cups plain flour | 5 | Tbsp. Crisco |
| 1 | tsp. salt | 2/3 | c. sweet milk |
| 3 | tsp. baking powder | 1 | lb. lean sausage |

Sift dry ingredients, then mix with Crisco and sweet milk. Divide dough into 3 parts. Roll thin and spread with sausage (uncooked). Roll up like jelly roll and chill. Slice into pieces about 1/4 inch thick and cook on greased cookie sheet about 10 minutes at 400 degrees.

Hazel Dixon

SPINACH BALLS

- | | | | |
|---|-----------------------------|-----|----------------------------|
| 2 | pkgs. frozen spinach | 3 | eggs, well beaten |
| 2 | cups Herb Seasoned Stuffing | 1/4 | cup margarine |
| | Mix | 1/4 | cup grated Parmesan cheese |
| 1 | onion, finely chopped | 1/4 | tsp. black pepper |

Cook spinach by package directions, drain well and squeeze to remove excess moisture. Combine with remaining ingredients and mix well. Let set 10 or 15 minutes. Make into 3/4 inch balls and place on lightly greased baking sheet. Bake 20 minutes in 350 degree oven.

Phoebe M. Pearson

PALMETTO CHOW-CHOW

- | | | | |
|---|---|----|--|
| 4 | qt. cabbage, chopped-not ground | 12 | large sweet peppers, cut fine-not ground |
| 2 | qt. green tomatoes, cut up-not too fine | 1 | qt. onions, cut up |
| | | 3 | Tbsp. salt |

Paste

- | | | | |
|---|-------------------|-------|-------------------------|
| 2 | Tbsp. dry mustard | 2 | lbs. sugar |
| 1 | Tbsp. turmeric | 1 | cup flour |
| 1 | Tbsp. celery seed | 1 1/2 | qts. good cider vinegar |

Cut up all vegetable ingredients, add salt and set aside until paste is made. Mix dry paste ingredients in large cooking vessel and add vinegar. Bring to boil, stirring often to prevent sticking. Add vegetables. Bring to boil and let boil 5 to 10 minutes. Seal in hot sterilized jars. You may add:

- 1 bunch celery, cut rather fine
- 1 small head cauliflower, cut in small florets
- 1 can water chestnuts, sliced
- 5 or 6 pods hot pepper, cut fine

Emily Howell

UNCOOKED CHOW CHOW

- | | | | |
|---|-----------------------|-----|--------------------------|
| 6 | bell peppers | 1 | Tbsp. white mustard seed |
| 2 | lbs. brown sugar | 1 | Tbsp. celery seed |
| 6 | lbs. cabbage (4 qts.) | 1 | Tbsp. turmeric |
| 1 | qt. vinegar | 1/2 | cup salt |

Hot pepper to taste

Pour vinegar, sugar, seeds, salt, and turmeric over finely chopped vegetables. Place in crock or glass container (rust-proof). It is not necessary to seal airtight. Good with meats or vegetables.

Lula Wilfong

BREAD AND BUTTER PICKLE

- | | | | |
|---|----------------------|---|-------------------------|
| 1 | gal. small cucumbers | 2 | green peppers, shredded |
| 8 | small white onions | | |

These last two vegetables may be omitted.

Slice cucumbers crosswise very thin. Mix in 1/2 cup salt. Put crushed ice over the cucumbers and vegetables and let stand three hours or until you have time to finish. Meanwhile make this mixture:

- | | | | |
|-------|---------------|-----|------------------|
| 5 | cups sugar | 1/2 | t. ground cloves |
| 5 | cups vinegar | 1 | t. celery seed |
| 1 1/2 | tsp. turmeric | 2 | T. mustard seed |

Mix sugar, spices, and vinegar. Pour over the drained cucumbers. Place over low heat and simmer to boiling point. Pour in hot jars and seal.

Leola W. Wilson

GREEN TOMATO PICKLE

- | | | | |
|---|--------------------------------|---|-----------------------------|
| 3 | lbs. onions, peeled and sliced | 4 | large sweet peppers, sliced |
| 7 | lbs. green tomatoes, sliced | | |

Put onions, tomatoes, and peppers in a large pot. Sprinkle with 3/4 cup salt. Cover with ice and let stand overnight. The next day, drain and wash well. While these vegetables are draining, prepare the following mix, and bring to a boil:

- | | | | |
|---|------------------|---|--------------------|
| 4 | cups white sugar | 1 | tsp. celery seed |
| 1 | cup brown sugar | 1 | Tbsp. mustard seed |
| 8 | cups vinegar | 1 | tsp. turmeric |

Boil together for 10 to 15 minutes. Add 1 hot pepper. Add the drained vegetables and bring to a boil. Boil for 10-15 minutes. Seal in hot jars.

Shelton W. Abernethy

GREEN TOMATO PICKLE

- | | | | |
|---|-----------------------------|---|-------------------|
| 2 | qts. chopped green tomatoes | 1 | Tbsp. turmeric |
| 3 | green peppers—3 red peppers | 2 | Tbsp. celery seed |
| 5 | large onions | 1 | Tbsp. allspice |
| 3 | Tbsp. salt | 3 | cups vinegar |
| 2 | Tbsp. mustard seed | 3 | cups sugar |

Chop vegetables fine and mix in bowl with salt and let stand 10 minutes or longer. Mix sugar, spices and vinegar in a saucepan and bring to a boil. Be sure the vegetable mixture has been well drained and add the spice mixture to it. Cook this until it boils up twice. Put in sterilized jars. Yield 5 or 6 pints.

Ellen Kennedy

CRANBERRY RELISH

- | | | | |
|---|-----------------|---|---|
| 1 | lb. cranberries | 2 | good sized oranges (cut in
1/4-then again & seed.) |
|---|-----------------|---|---|

Grind together in food chopper.

Mix well; put in jars in refrigerator. Saves up to 4 or more weeks.

Mary Loughridge

ZUCCHINI RELISH

- | | |
|----|----------------------------------|
| 10 | cups zucchini (grated or ground) |
| 4 | cups onions (chopped or ground) |

Mix and refrigerate for three (3) hours or overnight with 5 Tbsp. salt. Put in colander, rinse and squeeze some of the water out with hands. Put in large pot and add:

- | | | | |
|-------|-------------------|---|--------------------------------------|
| 2 1/2 | cups vinegar | 4 | Tbsp. corn starch |
| 4 | cups sugar | 1 | tsp. black pepper |
| 1 | Tbsp. dry mustard | 1 | tsp. celery seed |
| 1 | Tbsp. turmeric | 2 | green peppers (chopped or
ground) |

Cook for 30 minutes, stirring often while cooking. Put in jars and seal while hot. Makes 5 to 6 pints.

“Dub” Dixon

BEVERAGES



OLD COMMUNION SET

1 CORINTHIANS 10:31

*Therefore, whether you eat or drink, or whatever you do,
do all to the glory of God.*

HOT APPLE DRINK

- | | |
|---------------------|-------------------|
| 1/2 cup lemon juice | 3/4 cup sugar |
| 2 cups orange juice | 3 sticks cinnamon |
| 2 qts. apple juice | |

Mix in large pot. Bring to boiling point; reduce heat and simmer 10 minutes. Serve hot. Yield: 20 cups.

Margaret Pursley

HOT APPLE PUNCH

- | | |
|---------------------|--------------------|
| 1/2 cup lemon juice | 1 pt. orange juice |
| 2 qts. apple cider | 3/4 cup sugar |
| 3 sticks cinnamon | |

Mix. Bring to boil. Reduce heat. Simmer 10 minutes. 20 servings.

Judy Gelaude

HOT COCOA MIX

- | | |
|--|---|
| 8 qt. pkgs. of powdered milk
or 10 2/3 cups | 16 oz. Nestles' Quick chocolate
powder |
| 8 oz. coffee mate or other non-
dairy creamer | 1/2 lb. powdered sugar
(optional) |

Mix together. Use 1/3 to 1/2 cup of mixture per cup of boiling water.

Ruth Brown

TROPICAL ICE

- | | |
|---|--|
| 2 cups mashed bananas | 2 cups orange juice |
| 1 (20 oz.) can crushed pine-
apple, undrained | 1 Tbsp. lemon juice |
| 1 (4 oz.) jar maraschino
cherries, drained & chopped | 1 cup sugar |
| | 1 (33.8 oz.) bottle ginger ale,
chilled |

Combine first 6 ingredients; stir well, and freeze until firm. To serve, partially thaw fruit mixture. Place in punch bowl, and break into chunks with fork. Add ginger ale; stir until slushy. Yield 12 cups. May be kept in freezer.

Kelly Burrell

PUNCH

- | | | | |
|-----|--------------------------|---|-----------------------|
| 1 | large can frozen orange | 1 | lg. bottle ginger ale |
| | juice (undiluted) | 3 | small bottles 7 Up |
| 1/2 | gallon vanilla ice cream | | |

This will serve about 30. (Looks very much like egg nog)

Dot Schutte

COFFEE PUNCH

- | | | | |
|-----|-----------------------------|-----|-----------|
| 1/2 | gal. strong coffee, chilled | 1/2 | pt. cream |
| 1 | cup sugar | | |

(Taste for sweetness, allowing for ice cream.)

Pour over 1/2 gallon vanilla ice cream. Stir until smooth.

Elizabeth Cathey

GOLDEN PUNCH

- | | | | |
|---|-------------------|---|-----------------|
| 2 | cups lemon juice | 2 | cups sugar |
| 2 | cups orange juice | 2 | cups cold water |

Mix the above the day before serving. Add: 4 quarts of ginger ale. Float slices of lemon and orange and whole fresh strawberries in punch bowl.

Judy Gelaude

FRIENDSHIP TEA MIX

- | | | | |
|-----|----------------------------|-------|----------------------------|
| 1 | (18 oz.) jar Tang | 1/2 | cup instant tea |
| 1 | cup sugar | 1 | (3 oz.) pkg. apricot jello |
| 1/2 | cup pre-sweetened lemonade | 2 1/2 | tsp. ground cinnamon |
| | mix | 1 | tsp. ground cloves |

Combine ingredients well. Store in airtight container. To serve: place 1 1/2 Tbsp. mix in cup. Add 1 cup boiling water and stir. Yield 50 servings.

Paula Dixon

FRUIT JUICE TEA

- | | | | |
|---|-------------------------------|--------|----------------------------|
| 5 | tea bags | 1 | large can pineapple juice- |
| 1 | large can orange & grapefruit | | unsweetened |
| | juice combined-unsweetened | 3 or 4 | Tbsp. lemon juice |
| | | 1 | 1/2 cups sugar |

Let tea bags steep in a quart of boiling water ten minutes. Let sugar come to a boil in 1 quart of water. Add to tea after removing tea bags. Add cans of juice and lemon juice. This should be made in large enameled container. Never use a metal one. This tea is delicious hot or cold and can be frozen.

Louise Johnson

RUSSIAN TEA

Note-This recipe makes a large amount and requires a large pot for preparing (such as a canning pot).

- | | | | |
|-----|-----------------------------|----|------------------|
| 1/2 | gal. of "beginning to boil" | 12 | regular tea bags |
| | water | | |

Let steep for 15-20 minutes.

Meanwhile, mix and boil for a few minutes:

- | | | | |
|---|-----------------|---|----------------------|
| 2 | 1/2 cups sugar | 3 | Tbsp. whole cloves |
| 3 | 1/2 cups water | 2 | Tbsp. whole allspice |
| 3 | sticks cinnamon | | |

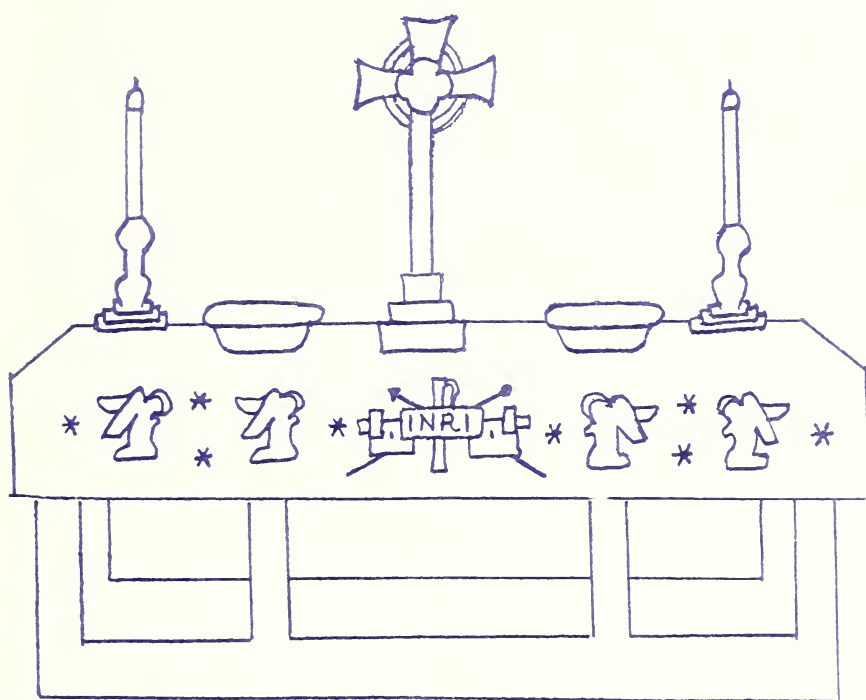
Combine above mixture with tea and add:

- | | | |
|-----------------------------|---|-----------------------------|
| Juice of 4 lemons | 1 | med. & 1 small can frozen |
| 1 large can pineapple juice | | orange (diluted as directed |
| | | with water) |

Let entire mixture come to a boil, then set aside for one hour. Strain mixture and pour into glass or plastic container. Store in refrigerator. Heat and serve as needed.

Sharon Deese

BREADS



JAN ADAMS

COMMUNION TABLE

JOHN 6:51a

*I am the living bread which came down from heaven.
If anyone eats of this bread, he will live forever.*

JOHN 6:35

*Jesus said to them, "I am the bread of life. He who comes
to Me shall not hunger, and he who believes in Me shall
never thirst.*

ANGEL BISCUITS

- | | | | |
|---|---------------------|-----|-------------------------|
| 1 | pkg. dry yeast | 1 | tsp. salt |
| 2 | Tbsp. warm water | 1/4 | cup sugar |
| 5 | cups plain flour | 1 | cup shortening (Crisco) |
| 1 | tsp. soda | 2 | cups buttermilk |
| 2 | Tbsp. baking powder | | |

Dissolve yeast in warm water and set aside. Sift together the flour, soda, salt, sugar and baking powder. Cut in shortening until particles are very fine. Add buttermilk and mix. Add yeast mixture. Knead dough until smooth. Add small amount of extra flour if needed. Put dough into bowl and refrigerate until needed. Roll out like biscuits. Cut and grease tops if desired. Let rise. Bake at 400 degrees for 15 minutes. (May vary slightly with different ovens)

Lillian Ferguson

ANGEL BISCUITS

- | | | | |
|-----|------------------------|-----|-------------------------|
| 5 | cups self rising flour | 2 | cups buttermilk |
| 1/3 | cup sugar | 1/3 | cup very warm tap water |
| 1 | tsp. baking soda | 2 | pkgs. yeast |
| 1 | cup shortening | | |

Combine flour, sugar, soda and blend in shortening. Dissolve yeast in warm water and mix with buttermilk. Add to dry ingredients and mix well. Cover and refrigerate overnight. Roll out and cut in 1 1/2 to 2-inch biscuits. Do not let rise. Bake on greased cookie sheet at 450 degrees until browned. Dough will keep in refrigerator up to 10 days. Makes about 3 dozen biscuits.

Katherine McCollum

"CORN" BISCUITS

- | | | | |
|---|--|---|-------------------------|
| 2 | cups Bisquick | 1 | stick margarine, melted |
| 1 | small (8 1/2 oz.) can cream style corn | | |

Mix ingredients and drop by teaspoonsful on cookie sheet. Bake until brown at 450 degrees.

Mary Lou Pearson

MILE-HIGH BISCUITS

Ingredients for 16 biscuits:

3	cup flour-sifted	3/4	tsp. salt
2	Tbsp. sugar	3/4	cup vegetable shortening
4 1/2	tsp. baking powder	1	egg-beaten
3/4	tsp. cream of tartar	3/4	c. milk

Preheat oven to 450 degrees. In mixing bowl, sift together dry ingredients. Cut in shortening until mixture resembles coarse meal. In another bowl, combine egg & milk. Beat lightly with fork. Add to flour mixture all at once, stirring enough to make soft dough. Turn out onto floured board; knead 15 times. Roll out to 1-inch thickness. Cut into 2-inch rounds. Place on ungreased baking sheet about 1 inch apart. Bake 12-15 minutes, or until golden brown.

Note: These rise to great proportions. The trick is the beaten egg.

Betty H. Hanna

BANANA BREAD

1/2	cup margarine	2	cups sifted flour
1	cup sugar	1	tsp. baking soda
2	eggs well-beaten	1/2	tsp. salt
1	cup mashed bananas	1/2	cup nuts

Combine ingredients and mix well. Pour into greased loaf pan and bake 1 hour at 350 degrees.

Dee Cain

BANANA BREAD

(Makes 3 small loaves)

Cream: 1 cup butter or oleo (2 sticks); 2 1/2 cups sugar; add: 4 eggs, one at a time; 3 cups flour, 1 1/2 tsp. soda; 3 mashed bananas (very ripe); 1 cup chopped nuts; 6 Tbsp. buttermilk; 2 tsp. vanilla.

Have everything at room temperature. Put in cold oven; bake at 300 degrees for 1 - 1 1/2 hours. Cool 15 minutes before removing from pan.

Eleanor D. Brawley

BATTER RECIPE

Good for:

Vidalia onion rings

fish

vegetables

chicken

1/2 cup flour

1 Tbsp. baking powder

1/2 cup cornstarch

Combine and add enough water for desired consistency (approximately 3/4 cup water).

Cathy Brown

BISCUIT BREAD

2 cups self-rising flour

1/2 cup vegetable oil

1 cup milk

Mix well. Pour into well-greased cast-iron skillet. Bake in preheated 400 degree oven for 18-20 minutes.

Gladys Pearson

CARROT BREAD

2/3 cup oil

1 tsp. soda

1 cup sugar

1/2 tsp. cinnamon

2 eggs

1 cup grated carrots

1 1/2 cups all purpose flour

Combine all ingredients in a large mixing bowl. Mix 2 min. at medium speed. Spoon into greased loaf pan. Bake at 350 degrees for 55 minutes.

Jane Pearson

MeMa's OUTER BANKS CORNBREAD

1/2 stick butter

1 cup yellow cornbread

1 Tbsp. flour

2 tsp. baking powder

1 pinch salt

2 tsp. sugar

1 cup milk

1 egg

Preheat oven to 425 degrees. Place butter in pan and melt in oven. Mix dry ingredients in bowl. Add milk and egg. Mix lightly. Pour in hot buttered pan and bake at 425 degrees for 20 minutes.

Starr Todd

CHEESE BREAD

1/2 cup milk	1 pkg. active dry yeast
1 Tbsp. and 1 tsp. sugar	3 1/4 cups all purpose flour
2 Tbsp. butter or margarine	1 cup grated aged cheddar cheese
1 tsp. salt	
3/4 cup warm water	1/4 cup grated Parmesan cheese

Scald milk. All margarine, sugar, salt and cheese. Stir to dissolve ingredients. Cool to lukewarm. Dissolve yeast in warm water in large bowl. Add room temperature milk mixture to yeast. Add 2 cups flour. Combine ingredients thoroughly. Add 1 1/4 cups flour. Mix and knead for several minutes. Place dough in greased bowl and let rise 90 minutes. Punch dough down and let rise 40 minutes. Punch down again and place on floured board; let rest 10 minutes. Shape into loaf and place in greased 9x5x3 baking pan. Allow dough to rise 30 minutes. Bake at 375 degrees for 50 minutes. Baked loaf will sound hollow when tapped with end of knife. Remove from pan and cool on wire rack. Yield: 1 loaf.

Holly Posey

DILL BREAD

1 pkg. dry yeast	1 Tbsp. instant minced onion
1 cup cream style cottage cheese	2 tsp. dill seed
	1 Tbsp. butter
1/4 cup lukewarm water	1 egg
1/4 tsp. baking powder	2 1/4 to 2 1/2 cups flour
2 Tbsp. sugar	
1 tsp. salt	

Dissolve yeast in lukewarm water. Heat cottage cheese to lukewarm. In it dissolve baking powder, sugar, and salt. Add minced onion, dill seed, butter, and yeast. Add well beaten egg, then flour in small amounts at a time. Make a soft dough. Let stand in buttered dish to rise, about one hour. Knead well and place in greased loaf pan. Let rise again about one hour. Bake at 350 degrees for 40 minutes. Brush with melted butter and sprinkle with salt and dill seed. Makes one large loaf or two small loaves.

Dot Schutte

GARLIC BREAD

- 1 pkg. Pillsbury Hot Roll Mix 1 egg
3/4 cup warm water

Filling:

- 1/2 cup grated Parmesan cheese 1 tsp. Italian seasoning
1 Tbsp. instant minced onion 1 tsp. paprika
2 to 3 tsp. garlic salt 1 Tbsp. melted margarine

Grease 9x5 loaf pan. In large mixing bowl, dissolve yeast from hot roll mix in warm water. Stir in egg and hot roll mix. Cover; let rise in warm place until light and doubled in size, 30 to 45 minutes. Meanwhile, in small bowl, combine all filling ingredients, except margarine. On well-floured surface, toss dough until no longer sticky. Brush with part of melted margarine. Sprinkle all but one tablespoon of filling over dough. Place loaf in pan; brush with remaining margarine and sprinkle with remaining filling. Cover; let rise again 30 to 45 minutes. Bake at 375 degrees for 25 to 35 minutes, until golden brown. Cool 10 minutes in pan; remove.

Phoebe M. Pearson

LIGHT BREAD

1. Mix:

3 cups water

1 cup sugar

1 cup shortening

4 tsp. salt

Let this come to a boil,
then cool to lukewarm

2. Mix: 2 yeast cakes in 1/2 cup warm water

3. Add yeast mixture to first mixture when first has cooled.

4. Add 2 beaten eggs and enough plain flour to make a soft sponge.

Let this rise until double in bulk. Beat down and add enough flour to make a stiff dough.

5. Make into loaves. This makes four.

6. Let rise until doubled in bulk.

7. Bake at 250 degrees for 15 minutes; then turn oven to 300 degrees and bake until done-quite brown.

The dough will keep in refrigerator for several days-between steps 4 and 5.

Shelton W. Abernethy

ONE BOWL LOW-CHOLESTEROL BREAD

- | | |
|---------------------------|-------------------------------|
| 7 - 8 cups unsifted flour | 1 pkg. active dry yeast |
| 2 Tbsp. sugar | 1 Tbsp. softened margarine |
| 2 tsp. salt | 2 1/2 cups very hot tap water |

In a large bowl thoroughly mix 2 1/2 cups flour, sugar, salt and undissolved active dry yeast. Add softened margarine. Gradually add very hot tap water and beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add 3/4 cup flour or enough flour to make a thick batter. Beat at high speed 2 minutes, scraping bowl occasionally. Stir in enough additional flour to make a soft dough. Turn out onto lightly floured board; knead until smooth and elastic; about 8 to 10 minutes. Place in greased bowl, turning to grease top. Cover, let rise in warm place free from draft, until doubled in bulk, about 1 hour. Punch dough down; turn out onto lightly floured board. Divide dough in half; shape each half into a loaf. Place in 2 greased 9x5x3 loaf pans, cover; let rise in warm place, free from draft, until doubled in bulk, about 1 hr. Bake in hot (400 degree) oven 40 to 45 minutes or until done. Remove from pans and cool on wire racks. Yield: 2 loaves.

Jo Summey

MONKEY BREAD

- | | |
|---------------------------|------------------------|
| 1 cup milk | 1 tsp. salt |
| 1 cup butter or margarine | 1 pkg. dry yeast |
| 4 Tbsp. sugar | 3 1/2 cups plain flour |

Melt 1/2 cup butter and add milk; warm to 105-115 degrees. Stir in sugar, salt, and yeast until dissolved. Place flour in large bowl. Make well in flour and pour in liquid. Stir until blended. Cover. Let rise until doubled, 1 hour or longer. Turn dough on floured surface. Roll 1/4 inch thick and cut in 3-inch squares. Dip each square in remaining butter which has been melted. Layer squares in 10-inch bundt pan or tube pan. Let rise until doubled. Bake 350-375 degrees for 30-40 minutes. Invert on plate. Allow each person to pull off buttery pieces of crusty bread.

Jane Alice Todd

POPPY SEED BREAD

- | | | | | |
|---|------------------------------|-----|-------------------|------------|
| 1 | pkg. Butter Pecan Betty | 4 | eggs (room temp.) | |
| | Crocker Cake Mix | 1 | cup | warm water |
| 1 | pkg. (3 oz.) Instant Coconut | 1/4 | cup Wesson Oil | |
| | Pudding Mix | 1/4 | cup poppy seeds | |

Mix all ingredients together. Grease 5 small loaf pans. Bake at 350 degrees until done (about 40 minutes). Makes great gifts!

Karen Willis

SOUR DOUGH BREAD

Must have starter—Keep in refrigerator except when feeding. Keep starter in a closed glass jar. Feed every 3-7 days.

Feed: 3/4 cup sugar

3 Tbsp. instant potato flakes

1 cup warm water

Mix together and add to starter. Leave on counter 8-12 hours. If not making bread, give or throw away 1 cup starter. Always keep at least 1 cup starter.

Bread:

- | | | | |
|-----|--------------------------------|-------|---------------------------|
| 1/4 | cup sugar | 1/2 | cup vegetable oil (I use |
| 1 | tsp. salt | | Wesson) |
| 6 | cups Pillsbury bread flour (do | 1 1/2 | cups warm water |
| | not substitute-this is im- | 1 | cup starter |
| | portant) | | |

Mix well. Grease a large bowl. Place dough in bowl. Turn once to coat. Cover lightly with foil. Let stand overnight. Punch down and divide into three parts. Knead each part 8-10 times on a floured board. Place in three bread pans. Brush with melted butter. Cover with Saran Wrap. Let rise 5-6 hours or until 3 times its size. Bake at 350 degrees for 30-35 minutes.

Note: To speed the rising process, I put the dough in my oven with the light on overnight.

Karen Willis

Note: Call the church office to find out which church members can share a cup of starter.

OLD FASHIONED SPOON BREAD*

4	eggs, beaten	2	Tbsp. shortening
2	cups buttermilk	2	tsp. baking powder
1	cup corn meal, plain	1	tsp. salt
1	Tbsp. sugar		

Scald milk and salt. Pour over corn meal. Cool. Add sugar and beaten egg. Stir in baking powder, then shortening. Beat well. Bake in deep pan well greased. Bake 40 minutes at 375 degrees or until done. Spoon out and serve hot with butter. Serves 6.

Fanna Ferguson

LILLIAN WHITESIDES' WHOLEWHEAT BREAD

Scald 2 cups of milk. Combine 1/2 Tbsp. salt, 1/4 cup sugar, and 2 Tbsp. shortening. Pour milk over and let cool.

Add 1 cup quick oates, 1 cup of wholewheat flour and beat hard. Add 1 pkg. of yeast dissolved in 1/4 cup warm water with 1 tsp. of sugar. Beat hard. Add white flour to make soft dough (about 3 or 4 cups). Knead until smooth and satiny looking. Cover and let stand in a warm place until it is doubled in size—usually an hour. Work dough down and divide into two loaves. Knead and place in pans and let rise again to double size. Do not let rise too much. Bake in hot oven (400 degrees) for 10 minutes. Turn oven down to 325 or 350 degrees for 40 more minutes.

Anne Alexander

ZUCCHINI BREAD

3	eggs, well beaten	1	tsp. salt
1	cup salad oil	1	tsp. baking soda
2	cups sugar	1/4	tsp. baking powder
2	tsp. vanilla flavoring	1 1/2	tsp. ground cinnamon
2	cup grated fresh zucchini	1	cup chopped pecans
3	cups plain flour		

Preheat oven to 350 degrees. Grease and flour two 9x5x3 loaf pans. Beat eggs with electric mixer until light and foamy (about 3 minutes). Add oil, sugar, and vanilla. Mix well. Add grated zucchini and mix thoroughly. Sift together dry ingredients and add to the above and mix well. Bake one hour or until it tests done. Cool, remove from pans and wrap in foil. Serve with fruit or as breakfast toast.

Anne Hanna

ZUCCHINI NUT BREAD

3	eggs	3	tsp. vanilla
1	cup oil	2	cups grated peeled zucchini
2	cups sugar	1	tsp. salt
3	cups sifted flour	1/4	tsp. baking powder
1	tsp. soda	1/2	cup chopped nuts
3	tsp. cinnamon		

Beat eggs until light and foamy. Add oil, sugar, vanilla and zucchini. Mix lightly but well. Add flour, salt, soda, baking powder, cinnamon and nuts. Bake at 325 degrees for 1 hour. (Grease loaf pans. Makes 1 large and 1 small loaf or 3 small loaves.)

Willma Griffith

APPLESAUCE BRAN MUFFINS

1 1/4 cups flour	1 1/3 cups chunky applesauce
3 tsp. baking powder	1 egg
1/2 tsp. salt	1/3 cup vegetable oil
1/2 cup sugar	1 tsp. cinnamon
1 1/2 cups Bran Buds cereal	Raisins

Stir together flour, baking powder, salt and sugar. Set aside. Measure bran buds and applesauce into a bowl and let stand 1 to 2 minutes. Add egg and vegetable oil and beat well. Add dry ingredients and stir until combined. Pour into muffin pans and bake at 400 degrees for 25 minutes or until golden brown.

Bet Pearson

ONE-EGG MUFFINS

2 cups all-purpose flour	3/4 cup milk
2 tsp. baking powder	1 egg, beaten
1/2 tsp. salt	1/3 cup shortening, melted
1 Tbsp. sugar	

Combine first 4 ingredients; make a well in center of mixture. Combine milk, egg, and shortening; add to dry ingredients, stirring just until moistened. Spoon into greased muffin pans, filling two-thirds full. Bake at 425 degrees for 20 minutes. Yield: 12 muffins.

Jan Adams

REFRIGERATOR GINGERBREAD MUFFINS

1	cup Crisco	2	tsp. ground ginger
1	cup sugar	1/2	tsp. ground allspice
1	cup dark molasses	1/2	tsp. ground cloves
5	eggs	1/2	tsp. ground cinnamon
2	tsp. soda	1	cup chopped pecans
1	cup buttermilk	1	cup golden raisins
4	cups all-purpose flour		

Combine shortening and sugar; creaming until light and fluffy. Stir in molasses; add eggs, one at a time, beating well after each addition. Dissolve soda in buttermilk. Combine flour and spices; add to creamed mixture alternately with buttermilk, beating well after each addition. Stir in pecans and raisins. Store batter in refrigerator for several weeks. When ready to bake, preheat oven to 350 degrees and fill greased (or lined) muffin cups two-thirds full. Bake for about 20 minutes or until muffins test done. (unchilled batter takes slightly less baking time)

Becca Mitchell
Dir. of Christian Ed.

PUMPKIN MUFFINS

3/4	cup firmly packed brown sugar	1	cup canned pumpkin
1/2	cup butter or margarine, softened	1 3/4	cups all-purpose flour
1/4	cup molasses	1	tsp. soda
1	egg, beaten	1/4	tsp. salt
		1/2	cup pecans or raisins

Combine sugar, butter and molasses; beat well. Add egg and pumpkin, beating until smooth. Stir together remaining ingredients; add to pumpkin mixture, stirring just until moistened (the batter will be lumpy). Fill lightly greased (or paper-lined) muffin pans half full. Bake at 350 degrees for 20 minutes. Yield: about 15 muffins.

Tracey Smith

YORKSHIRE PUDDING FOR ROAST LAMB

1/2 cup plain flour

1/3 cup milk less 1 teaspoon

1 egg

Shortening

Mix flour, egg and milk. Allow to stand several minutes up to 3 hours. Preheat empty cupcake tin. Spoon 1 tablespoon shortening preferably from meat drippings into each of six muffin tins. Pour pudding mixture into shortening in muffin tins. Bake at 400 degrees to 425 degrees for 15 minutes or until well browned. Serve with roast lamb and gravy. Serves 3 or 4.

Debbie Hanna Griffiths

FRENCH BREAKFAST PUFFS

Mix and cream:

1/3 cup shortening

1/2 cup sugar

Sift:

1 1/4 cups flour

1 1/2 tsp. baking powder

1/2 tsp. salt

1/4 tsp. nutmeg

Stir in alternately with 1/2 cup milk. Pour in greased muffin pan. Bake at 350 degrees until brown. Roll in 1/2 cup sugar and 1 tsp. cinnamon while hot. Serve at once.

Widdy Barnhill

SUPER EASY DINNER ROLLS

Crumble one pkg. yeast in a large bowl. Add 1 cup of warm butter-milk, 1/4 tsp. soda, 3 Tbsp. sugar, 3 Tbsp. melted shortening. Stir until dissolved. Then add 2 1/2 cups plain flour, 1 tsp. baking powder, 1 tsp. salt. Stir until this makes a good dough. May need to add more flour if too sticky. Roll out on floured surface. Cut with cutter. Brush with butter after placing on greased cookie sheet. Place in dry, warm spot and let rise (about 20-30 minutes). Bake at 400 degrees until golden brown.

Wanda Blackledge

ICE BOX ROLLS

- | | | | |
|---|--------------------|-----|---------------------|
| 1 | cup shortening | 1/2 | cup sugar |
| 2 | tsp. salt | 1 | cup water, boiling |
| 2 | eggs, beaten | 2 | pkg. yeast |
| 1 | cup lukewarm water | 6 | cups unsifted flour |

In a large bowl put shortening, sugar and salt. Pour the cup of boiling water over and stir until shortening is melted. Let cool. Add beaten eggs. Let yeast stand in lukewarm water 5 minutes. Stir and add to mixture. Add flour and blend well. Cover and put in refrigerator overnight, or 4 hours. Roll and make in desired shapes. Brush tops with melted margarine (on greased cookie sheet). Let rise. Add as little flour as possible to knead. Bake at 375 degrees for about 15 minutes. I get about 6 1/2 dozen with a 1 1/2" cutter. Brush tops with melted margarine after you bake them. You can freeze them.

Mace Pursley

REFRIGERATOR ROLLS

Preparation time 4 hours

Makes approximately 40 rolls

- | | | | |
|---|--------------------|---|-------------------------|
| 6 | Tbsp. fat (Crisco) | 1 | cup boiling water |
| 6 | Tbsp. sugar | 2 | pkg. dry yeast |
| 1 | Tbsp. salt | 1 | egg |
| 1 | cup scalded milk | 6 | cups sifted plain flour |

Pour scalded milk and boiling water over fat, sugar, and salt. When lukewarm (105-115 degrees) add yeast and mix. Add 3 cups flour and egg and beat well. Add remaining flour, one cup at a time, mixing after each. Cover bowl tightly and store in refrigerator at least 1 hour before using. Take from refrigerator and knead. Roll and cut. Butter tops if desired and let rise until double (2 to 3 hours). Cook 15-20 minutes at 400 degrees.

Mary Arney

SOUR CREAM YEAST ROLLS

- | | | | |
|-----|---|--------------------------------|-------------------------------|
| 1 | cup sour cream (8 oz. carton commercial) | 2 | eggs, beaten |
| | | 1 | tsp. salt |
| 1/2 | cup sugar | 4 | cups plain, all-purpose flour |
| 1/2 | cup butter or margarine | | |
| 1/2 | cup warm (110 degree) water | Additional butter or margarine | |
| 2 | pkgs. dry yeast (do not use rapid-rise yeast) | | |

Melt butter slowly in saucepan, then bring to a boil. Remove from heat; stir in sour cream and sugar. Cool mixture to lukewarm. In a large, warm, mixing bowl dissolve the yeast in the 1/2 cup warm water. Stir in the sour cream mixture and the beaten eggs. Sift or stir the flour and salt together, then add gradually to the yeast mixture, mixing thoroughly. Leave dough in the large bowl and cover. Place in refrigerator overnight.

Next day, punch dough down and shape as desired—crescents, pan rolls, or clover-leaf rolls. Keep hands greased while shaping; also, may need more flour to handle. For clover-leaf rolls; form 3 little balls (about 3/4" in size) for each roll. Use generously greased muffin tins. Use the additional butter or margarine for putting a dab in center of the roll. Cover with waxed paper and place in warm area free from drafts (85 degrees) and let rise for 1 hour until doubled in size. Bake in a 375 degree oven for 10-12 minutes. Makes at least 3 dozen clover-leaf rolls.

Nancy Wilson

FREEZER FRENCH TOAST

4	eggs	1/4	tsp. ground nutmeg
1	cup milk	8	slices day-old French bread,
2	Tbsp. sugar		cut 3/4 inch thick
1	tsp. vanilla		Butter or margarine, melted

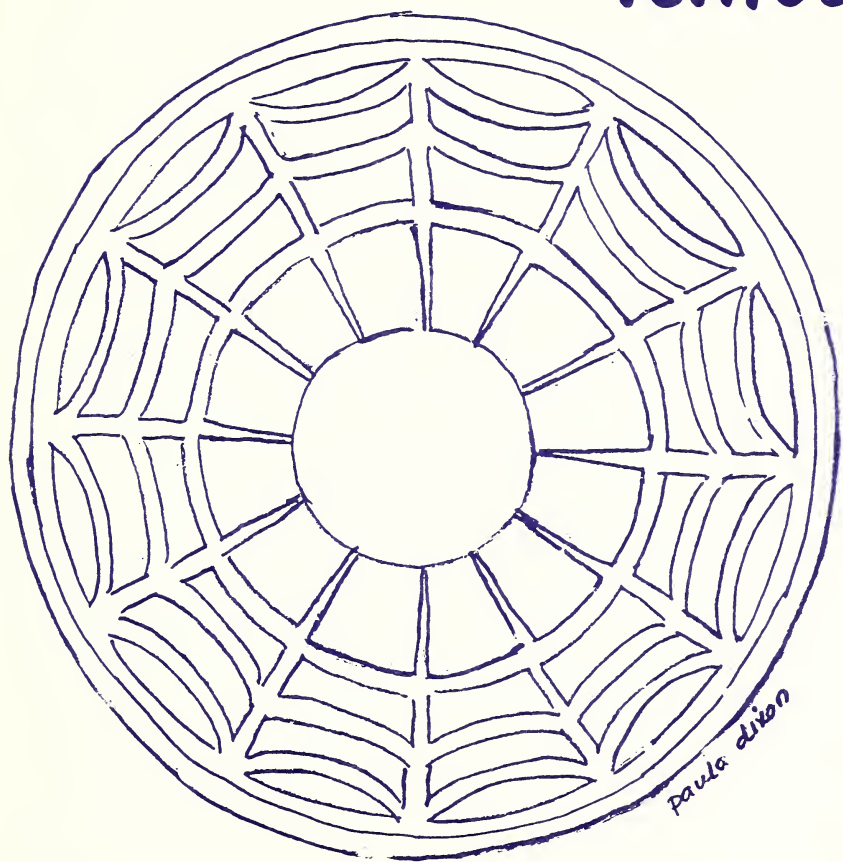
In a medium-size bowl, beat together eggs, milk, sugar, vanilla and nutmeg. Place bread slices on a rimmed baking sheet. Pour egg mixture over bread and let stand for a few minutes. Turn slices over and let stand until all egg mixture is absorbed. Freeze, uncovered, until firm, then package airtight and return to freezer. To serve, place desired number of frozen slices on a lightly greased baking sheet. Brush each slice with melted butter. Bake in a 500 degree oven for 8 minutes. Turn slices over, brush with melted butter; bake 10 more minutes or until nicely browned. Top with powdered sugar, syrup or honey. Makes 4 servings of 2 slices each.

Nancy Peeler
Church Financial Secretary

CAKES

COOKIES

ICINGS



SANCTUARY DECORATION

PROVERBS 24:13,14

*My son, eat honey because it is good, And the honeycomb
which is sweet to your taste;*

*So shall the knowledge of wisdom be to your soul; If you
have found it, there is a prospect, And your hope will not be
cut off.*

APPLE CAKE

Combine and marinate:

2 cups chopped apples 1 cup sugar

Beat together:

1/4 cup oil 1 tsp. vanilla

1 slightly beaten egg

Add to apple mixture and beat some more.

Sift together and add to above mixture:

1 cup flour 1/2 tsp. salt

1 tsp. baking soda 1 tsp. cinnamon

Fold in:

1/2 cup chopped nuts

Pour into greased and floured pan. Bake at 350 degrees 40 minutes.

Ruth Brown

AMAZING RAISIN APPLE CAKE

3 cups flour 1/2 tsp. nutmeg

2 cups sugar 1/2 tsp. salt

1 cup mayonnaise 1/4 tsp. ground cloves

1/3 cup milk 3 cups chopped apples

2 eggs 1 cup raisins

2 tsp. baking soda 1/2 cup nuts

1 1/2 tsp. cinnamon

Grease and flour 2 (9") baking pans. Mix first 10 ingredients, 2 minutes on low speed. With spoon stir in apples, raisins and nuts. Bake in 350 degree oven for 45 minutes or until done. Cool 10 minutes and then remove from pans. Frost with cream cheese frosting. (I bake mine in a tube pan at 325 degrees for 1 hour or until done.)

Good served with whip cream.

Hazel Dixon

APPLE NUT CAKE

3 eggs 1 tsp. salt

1 1/2 cups oil 1 cup nuts

3 cups sugar 3 cups chopped apples

3 cups flour 2 tsp. vanilla

1 tsp. soda

Flour-salt-soda mix together. Beat eggs-add sugar etc. Then apples-nuts (floured). Bake at 350 degrees for 45 minutes. Best made in sheet pan-cut in squares.

Mary Loughridge

SALLY'S APPLE UPSIDE DOWN CAKE

- | | | | |
|---|------------------|---|---------------------|
| 1 | cup brown sugar | 1 | egg |
| 1 | stick butter | 1 | cup sugar |
| 3 | cups raw apples | 2 | cups flour |
| 1 | tsp. cinnamon | 2 | Tbsp. baking powder |
| 2 | Tbsp. shortening | 1 | cup milk |

Melt butter in a frying pan (Make sure that it is a ten-inch pan. Anything smaller will allow the mixture to run over.) Add the brown sugar, apples and cinnamon. Mix together shortening, egg, sugar, flour, baking powder, milk. Pour over apple mixture. Bake at 350 degrees for 45 minutes.

Margaret D. Reese

BANANA SPLIT CAKE

Melt 1 stick of margarine. Mix with 2 cups of graham cracker crumbs. Place into 9x13 pan. Beat 2 eggs with two sticks of margarine and 2 cups of powdered sugar. Beat for 10 minutes until fluffy like whipped cream. Spread this over the graham cracker mixture. Slice 2 to 5 bananas over this and 1 medium can of drained crushed pineapple. Spread 1 (9 oz.) package of Cool Whip on top. Sprinkle with whole pecans and maraschino cherries.

Penny Hayes

BLUEBERRY CAKE

- | | | | |
|-------|--------------------------------------|-----|------------------------|
| 1 | cup butter or margarine,
softened | 1/8 | tsp. salt |
| | | 1/4 | tsp. mace |
| 2 | cups sugar | 1/2 | cup milk |
| 3 | eggs | 2 | cups blueberries |
| 3 | cups all-purpose flour | 2 | tsp. sugar |
| 1 1/2 | tsp. baking powder | 2 | tsp. all-purpose flour |

Cream butter and 2 cups sugar until light and fluffy. Add eggs, one at a time, beating well after each addition. Combine next 4 ingredients; add to creamed mixture alternately with milk, beating well after each addition. Coat blueberries with remaining sugar and flour; fold into batter. Pour into greased and floured 10-inch tube pan or Bundt pan. Bake at 350 degrees for 70 to 80 minutes.

Kelly Burrell

BLUEBERRY DUMP CAKE

- | | | | |
|---|-----------------------------|-------|----------------------|
| 1 | can blueberries | 1/2 | cup broken pecans |
| 1 | small can crushed pineapple | 1 1/2 | sticks melted butter |
| 1 | box yellow cake mix | | (or margarine) |

Pour drained blueberries in bottom of baking dish. Pour pineapple (do not drain) in next. Pour yellow cake mix on top—pour on pecans—then melted butter. Bake at 350 degrees for one hour.

Mary Wilson Lineberger

CARAMEL ICING

- | | | | |
|---|-----------------------|---|--------------|
| 1 | small can milk | 1 | stick butter |
| 1 | box light brown sugar | | |

After this comes to a boil, cook three minutes and remove from heat. Add 1 tsp. baking powder and 1 tsp. vanilla. Beat with mixer until spreading consistency.

Evelyn Wallace

CARAMEL ICING

- | | | | |
|---|-----------------------------|---|--------------------------|
| 2 | cups white sugar | 2 | Tbsp. white syrup (Karo) |
| 1 | cup brown sugar (packed) | | Dash salt |
| 1 | Tbsp. vanilla | 1 | cup evaporated milk |
| 1 | Tbsp. butter (or margarine) | | |

Put all the above in a saucepan. Bring to boil and cook for one and one-half minutes. Remove from heat and beat until spreading consistency. Spread between layers and on top and sides of cake.

Carrie Wilson

CHEESE CAKE

- | | | | |
|-----|----------------------------|---|--------------|
| 2 | (8 oz.) pkgs. cream cheese | 3 | eggs |
| 3/4 | cup sugar | 1 | tsp. vanilla |

Beat together until smooth. Pour into graham cracker crust. (Recipe for crust is on Honeymaid box.) Bake at 375 degrees for 40 minutes until golden brown.

Sour cream topping: 1 1/2 cups sour cream, 1/4 cup sugar, 1 tsp. vanilla. Beat and spread on top.

Cathy Brown

CHEESE CAKE

Crust:

1 3/4 cups graham cracker crumbs 1/4 cup melted butter

Put in 10" spring form pan. Be sure to spray bottom and sides of pan with vegetable cooking spray.

Blend:

1 lb. cream cheese-2 large pkgs. 3/4 cup sugar

Add:

3 eggs (one at a time) 1 tsp. vanilla

Beat until smooth. Pour into crust. Bake at 350 degrees for 25 minutes.

Mix:

1 pint sour cream 2 tsp. vanilla

8 tsp. sugar

Slowly, pour on top of cake and bake at 450 degrees for 15 minutes longer. Chill overnight. May top with any fruit or pie filling.

Carol Denton

MARY'S ALMOND CHEESECAKE

Cheesecake:

2 (8 oz.) pkgs. softened Dash salt

cream cheese 3 eggs

3/4 cup sugar 1/2 tsp. almond extract

Topping:

1 cup sour cream 1/4 tsp. grated lemon rind

5 Tbsp. sugar Dash salt

1/2 tsp. vanilla Toasted chopped almond (opt.)

Cheesecake: Preheat oven to 350 degrees. Beat cream cheese, sugar and salt with mixer at medium/high speed until fluffy. Add eggs one at a time beating after each. Add almond extract. Pour into ungreased 7-inch spring form pan or 9-inch pie plate for 25 minutes. Remove to cooling rack and allow to cool 20 minutes.

Topping: Combine sour cream, sugar, vanilla, lemon rind and salt with mixer on low speed. Spread on cheesecake. Bake at 350 degrees: 7-inch for 10 minutes or 9-inch for 15 minutes. Cool. Garnish with toasted almonds if desired. Serves 8-10.

Debbie Hanna Griffiths

CHOCOLATE CHEESE CAKE

- | | |
|---------------------------------|---------------------|
| 1 1/2 pkg. cream cheese (8 oz.) | 3 Tbsp. sugar |
| 1 can Eagle Brand milk | 1/4 cup lemon juice |
| 1 cup sour cream (8 oz.) | |

Chocolate: Omit lemon juice and add 1/4 cup chocolate syrup.

Combine in blender at high speed. Pour into graham cracker crust. Bake at 300 degrees for 10-15 minutes or until set. Lemon cheese cake may be topped with fruit. Chill.

Claudette Pearson
Church Secretary

LIGHT LEMON CHEESECAKE

Crust:

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|--------------------------------------|--|
| 2 cups quick oats, uncooked | 1/2 cup butter or margarine,
melted |
| 1/2 cup firmly packed brown
sugar | |

Filling:

- | | |
|--|--|
| 1 pkg. (3 oz.) lemon flavor
gelatin | 1 cup sugar
1 tsp. vanilla |
| 1/2 cup boiling water | 1 can (13 oz.) evaporated
milk, whipped |
| 1 pkg. (8 oz.) cream cheese | |

For crust: Toast oats in shallow baking dish at 350 degrees for 10 minutes. Add brown sugar and melted butter and mix well. Pat into bottom of two 9x9 pans or dishes. Refrigerate until ready for use.

For filling: Place gelatin in 2-cup liquid measuring cup. Add boiling water and stir until dissolved. Add ice cubes to make 1 cup liquid. Stir until melted. Set aside until ready to use. Blend cream cheese, sugar, and vanilla in small mixing bowl. Add gelatin mixture. Fold in whipped evaporated milk. (To whip evaporated milk, pour into tray and freeze until ice crystals form around edges, then whip.) Pour into crust and refrigerate. Decorate with grated lemon peel, if desired.

Norma Jean Huffstetler

RISSIE'S CHEESE CAKE

- | | | | |
|---|----------------------|-----|-----------------------|
| 2 | (8 oz.) cream cheese | 3/4 | cup sugar |
| 3 | eggs | 1/2 | tsp. almond flavoring |

Mix until smooth, using mixer. Pour into large greased pie pan and bake 350 degrees for 25 minutes. (This can also be put in 2 small graham cracker crusts.) Cool for 20 minutes.

Topping:

- | | | | |
|---|----------------|---|--------------|
| 1 | cup sour cream | 1 | tsp. vanilla |
| 3 | Tbsp. sugar | | |

Stir well and pour over pie after cooling for 20 minutes. Cook 10 minutes more. Refrigerate for at least 5 hours.

Ruby Bryant

NEVER FAIL CHOCOLATE CAKE

- | | | | |
|---|---------------------------|---|-----------------------------|
| 1 | stick margarine or butter | 1 | tsp. baking powder |
| 1 | cup sugar | | Pinch salt |
| 4 | eggs | 1 | can (1 lb.) chocolate syrup |
| 1 | cup flour | 1 | tsp. vanilla |

Cream margarine and sugar; add eggs, one at a time; add flour and syrup alternately. Bake in a 9x13 pan at 350 degrees for 25-30 minutes.

Frosting:

- | | | | |
|-----|-----------------|-----|---------------------------|
| 1 | cup sugar | 1/2 | cup chocolate chips |
| 1/3 | cup canned milk | 1 | stick margarine or butter |

Bring sugar, milk, and margarine (or butter) to a boil for 1 minute. Add chips, melt and pour hot icing over hot cake. If chocolate chips won't melt, I put mixture in blender until smooth.

Libby Kinlaw

CHOCOLATE CHERRY CAKE

- | | | | |
|---|---|---|----------------------|
| 1 | pkg. Pillsbury Devil's Food
cake mix | 1 | Tbsp. almond extract |
| | | 2 | eggs, beaten |
| 1 | (21 oz.) can cherry pie filling | | |

Heat oven to 350 degrees, blend by hand, pour into greased and floured 10x15 pan. Bake 20-30 minutes.

Frosting:

- | | | | |
|---|--------------|-----|--------------------------------------|
| 1 | cup sugar | 1/3 | cup milk |
| 5 | Tbsp. butter | 1 | (6 oz.) semi-sweet chocolate
bits |

In saucepan add sugar, milk, butter. Boil, stirring until sugar dissolves and mixture bubbles. Let cool. Remove and add chocolate bits. Stir. Pour over warm cake. Cut into squares.

Ginny Ratchford

CHOCOLATE FUDGE DELIGHT

Melt 1 stick margarine. Add 1/4 cup cocoa; 1/2 cup salad oil, and 1 cup water. Let come to a boil and add the following which has been mixed together:

- | | | | |
|---|------------------------|---|-----------|
| 2 | cups self-rising flour | 1 | tsp. soda |
| 2 | cups sugar | | |

Mix 1/2 cup buttermilk and 2 eggs slightly beaten and add to the above mixture. Place in a 9x13 greased and floured pan and bake at 400 degrees for 22 minutes.

Icing:

In a saucepan, mix and heat to boiling:

- | | | | |
|-----|-----------------|---|------------|
| 1/2 | stick margarine | 5 | Tbsp. milk |
| 3 | Tbsp. cocoa | | |

Add 10x powdered sugar to right consistency.

Cut cake in squares, split and add vanilla ice cream. Cover with cake top and spoon over the hot sauce. Serve immediately.

Anne Hanna

COCONUT CAKE

- | | |
|------------------------------|----------------------------|
| 1 cup butter, softened | 1 cup coconut milk or |
| 2 cups sugar | pasteurized milk |
| 5 eggs | 1 tsp. vanilla extract |
| 3 1/2 cups all-purpose flour | Sour Cream Coconut Filling |
| 3 tsp. baking powder | |

Cream butter and sugar until light and fluffy. Add eggs, one at a time, beating well after each addition. Combine flour and baking powder; add to creamed mixture alternately with coconut milk and vanilla. Pour batter into 3 greased and floured 9-inch cakepans and bake at 350 degrees for 25 or 30 minutes. Cool cake completely and split cake layers. Spread Sour Cream Coconut Filling between layers and on top of cake. Seal cake in an airtight container and refrigerate for 3 days before serving. Yield: one 9-inch layer cake.

Sour Cream Coconut Filling:

- | | |
|---|------------------------|
| 2 cups powdered sugar | 1 tsp. vanilla extract |
| 2 cups commercial sour cream | 3 cups grated coconut |
| 1 (9 oz.) carton frozen whipped topping, thawed | |

Combine powdered sugar, sour cream, whipped topping, and vanilla; mix until well blended. Stir in coconut. Yield: about 5 1/2 cups.

Whitelaw Carson

COCONUT CAKE

- | | |
|----------------------|---------------------------|
| 2 1/4 cups flour | 1 tsp. coconut flavoring |
| 1 1/2 cups sugar | 1 cup milk |
| 3 tsp. baking powder | 3 eggs |
| 1 tsp. salt | 6 oz. pkg. frozen coconut |
| 1/2 cup Crisco | (thawed) |

Cream Crisco then add sugar and blend well. Add eggs one at a time. Put milk and flavoring in a small bowl. Mix flour, salt, baking powder in a bowl. Alternate milk and flour mixture. Add frozen coconut. Bake at 350 degrees for 45-50 minutes. When cake is done take out of oven and mix the following in a bowl.

- | | |
|---------------------------------|-----------------------------|
| 2/3 cup canned milk (small can) | 1 tsp. coconut flavoring |
| 1/2 cup powdered sugar | Enough water to make 2 cups |
| 1 tsp. vanilla flavoring | of liquid (1 1/3 cups) |

Punch holes in top of cake while still warm; pour mixture over cake. After cake has cooled, mix 1 1/2 large Cool Whip and 6 oz. pkg. coconut together. Spread on cake.

Knoxie Cloninger

MISS LUCY'S COCONUT CAKE

- | | | | |
|---|----------------------------|-----|----------------|
| 1 | cup butter | 1/2 | tsp. salt |
| 2 | cups sugar | 1 | tsp. vanilla |
| 3 | cups all-purpose flour | 1/2 | cup buttermilk |
| 4 | eggs | 1/2 | cup water |
| 3 | tsp. baking powder (scant) | | |

Cream butter and sugar; add eggs one at a time, beating well after each addition. Sift together dry ingredients and add alternately with buttermilk and water which have been mixed. Add vanilla and blend thoroughly. Turn into 3 greased 8" or 9" paper lined cake pans. Bake in 375 degree oven for about 20 minutes. Don't overcook. Remove from oven, let stand in pans a few minutes, then turn out on rack to cool slightly before putting together with the following:

Filling for Coconut Cake

- | | | |
|-----------------------------|------------------|-----------------------------|
| Large fresh coconut, grated | 1 | cup coconut milk |
| (reserve milk from coconut) | | (supplement with sweet |
| 2 | cups sugar | milk, if necessary, to make |
| 2 | Tbsp. cornstarch | 1 cup) |

Reserve 3/4 cup of grated coconut, then mix remaining coconut with other ingredients. Place over medium heat and cook, stirring until thickened. Cool slightly. Spread between layers, sprinkling a bit of grated coconut on top of filling on each layer. Spread over top and sides of cake. Sprinkly grated coconut on top of cake.

Sadie Williams

CRANBERRY SWIRL COFFEE CAKE

1/4 lb. margarine	1/2 tsp. salt
1 cup sugar	1/2 pint of sour cream
2 eggs	1 tsp. almond flavoring
1 tsp. baking powder	1 (7 oz.) can whole cranberry sauce
1 tsp. baking soda	
2 cups flour	1/2 cup crushed nuts

Cream margarine and sugar gradually. Add unbeaten eggs one at a time. Use mixer at medium speed. Reduce mixer speed and add dry ingredients which have been sifted together. Alternate with sour cream, ending with dry ingredients. Add flavoring. Grease 8" tube pan. Put a layer of batter in bottom of pan, then swirl around some of the cranberry sauce. Add another layer of batter and more cranberry sauce. Sprinkle with crushed nuts. Bake in 350 degree oven for 55 minutes. Remove from pan after 5 minutes of cooling and top with glaze.

Glaze

3/4 cup confectioners sugar	1 Tbsp. warm water
1/2 tsp. almond flavoring	

Mix together and spread over top of coffee cake after it is taken out of pan. Let topping run over sides of cake.

Mary John Tino

CREAM CHEESE BRAID

- | | | | |
|-----|----------------------|-----|---------------------|
| 1 | cup sour cream | 1/2 | cup warm water |
| 1/2 | cup melted margarine | 2 | pkgs. yeast |
| 1 | tsp. salt | 2 | eggs beaten |
| 1/2 | cup sugar | 4 | cups unsifted flour |

Scald sour cream. Stir in sugar, salt, and margarine. Cool to luke warm. Measure warm water in large warmed bowl. Sprinkle in yeast and stir. Add sour cream mixture, eggs and flour. Mix until well blended. Cover tightly and refrigerate overnight. Next day divide dough into 5 or 6 pieces. Roll out each part into a rectangle about 8" by 12". Spread all pieces with the following mixture.

Cream Cheese Filling

- | | | | |
|-----|------------------|-----|--------------|
| 1 | lb. cream cheese | 1/8 | tsp. salt |
| 1/4 | cup sugar | 2 | tsp. vanilla |
| 1 | egg | | |

Mix above mixture until smooth. Spread on dough keeping mixture away from edges. Roll up roll. Pinch edges together and turn under. Lay each roll on greased aluminum foil-lined cookie sheet. Cut roll with scissors. Allow to rise to double the bulk. Bake at 375 degrees for about 12 to 15 minutes or until braid is lightly brown. Spread while hot with this glaze:

- | | | | |
|---|---------------------|---|------------|
| 2 | cups powdered sugar | 4 | Tbsp. milk |
| 2 | tsp. vanilla | | |

Penny Hayes

LEMON-SPICE COFFEE CAKE

1/3 cup butter, softened	1/4 tsp. ground nutmeg
3/4 cup sugar	1/4 tsp. ground cinnamon
2 eggs	1/2 cup buttermilk
1 1/2 cups all-purpose flour	1/2 cup golden raisins
1 1/2 tsp. baking powder	1 tsp. grated lemon rind
1/2 tsp. soda	1/4 cup chopped walnuts
1/2 tsp. salt	

Crumb topping

2 Tbsp. butter, softened	1/4 tsp. ground cinnamon
1/3 cup firmly packed brown sugar	Dash salt
2 Tbsp. all-purpose flour	1/4 cup chopped walnuts
1/4 tsp. ground nutmeg	1/4 tsp. grated lemon rind

Combine butter, brown sugar, flour, spices, and salt; mix till crumbly. Stir in nuts and lemon rind.

Cream butter and sugar till fluffy; add eggs, beating well. Combine flour, baking powder, soda, salt, and spices; add to creamed mixture alternately with buttermilk, beating well after each addition. Stir in raisins, lemon rind, and walnuts. Spread half of batter in a greased 9" square baking pan, and sprinkle half of Crumb Topping; add remaining batter and sprinkle with remaining topping. Bake at 350 degrees for 40 minutes or until done. Cut into squares. Yield: 9 servings.

Becca Mitchell
Dir. of Christian Ed.

OATMEAL COFFEE CAKE

Pour 1 1/4 cups boiling water over 1 cup oats. Let stand 20 minutes.
Cream and mix with oats:

1/4 cup softened butter	1 cup brown sugar and 1 cup white sugar
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Add:

2 eggs	1 tsp. soda
1 tsp. vanilla	1 tsp. salt
1 1/2 cups flour	1 tsp. cinnamon

Bake in greased 10 1/4 x 14 pan at 350 degrees for 45 minutes.

Topping

1/3 cup melted butter	1/4 tsp. vanilla
1/2 cup brown sugar	1 cup coconut
1/4 cup milk	1/2 cup chopped nuts

Mix together and pour over cake. Put under broiler and brown (watch carefully!).

Judy Gelaude

OVERNIGHT COFFEE CAKE

(Serves 8-10-12)

1 cup butter or oleo (2 sticks)	1 cup sugar
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Cream together and then add 2 eggs, beating after each.

Sift together:

2 cups flour	1 tsp. baking powder
1 tsp. baking soda	1/2 tsp. salt

Add to the above mixture and add 1 cup sour cream, 1 tsp. vanilla. Put in pyrex dish or aluminum pan (approximately 9x13), which has been greased and floured. Top with 1/3 cup brown sugar mixed with 1/4 cup white sugar and 1 tsp. cinnamon. Place 1 cup chopped nuts on top. If in a pyrex dish bake at 325 degrees for 40-50 minutes; if in an aluminum pan, bake at 350 degrees for 40-50 minutes. When cake is out of oven and still warm, pour over 1/2 cup orange juice and 1/2 cup white sugar (mixed and heated). This can be made the night before. Cover pan, place in refrigerator and then bake it the next morning.

Eleanor D. Brawley

SOUR CREAM COFFEE CAKE

1/2 cup butter or margarine, softened	1 tsp. baking powder
1 cup sugar	1 tsp. soda
2 eggs	1 cup sour cream
2 cups unsifted flour	1 tsp. vanilla
1/2 tsp. salt	2 tsp. grated orange rind

Topping

1/4 cup sugar	1 cup dates (soft)
1/2 cup light brown sugar	1/2 cup chopped nuts
1 tsp. cinnamon or grated orange rind	

Cream butter and sugar until light and fluffy. Add eggs, one at a time, beating well after each addition. Sift together flour, salt, baking powder, and soda. Add dry ingredients alternately with sour cream. Stir in vanilla and orange rind. Combine topping sugars and orange rind, or cinnamon. Spoon half of batter in a greased 13x9x2 pan; sprinkle with half of sugar mixture, the dates (or raisins) and half of nuts. Spoon in remaining batter and top with remaining sugar and nuts. Bake at 350 degrees for about 45 minutes. Drizzle with confectioner's sugar glaze (optional).

Ruth Carson

SOUR CREAM COFFEE CAKE

4 tsp. sugar	1 cup sour cream
1 tsp. cinnamon	1/2 tsp. vanilla
1 cup pecans	1/4 tsp. almond
1 cup butter (soft)	2 cups all-purpose flour
2 cups sugar	1 tsp. baking powder
2 eggs	1/4 tsp. salt

Combine 4 tsp. sugar, cinnamon and nuts and set aside.

- (1) Cream butter and 2 cups sugar in large bowl. Add eggs. Beat after each addition.
- (2) Add sour cream and flavorings.
- (3) Sift dry ingredients and add to mixture.
- (4) Grease and flour 9x13 cake pan.
- (5) Place 1/3 of batter in cake pan.
- (6) Top with 3/4 of cinnamon mixture.
- (7) Cover with remaining batter.
- (8) Top with remaining cinnamon mixture.

Bake at 350 degrees for 60 minutes.

Penny Hayes

MY FAVORITE SOUR CREAM COFFEE CAKE

1	cup butter	1/2	tsp. vanilla
2	cups sugar	2	cups sifted cake flour
2	eggs	1	tsp. baking powder
1	cup sour cream	1/4	tsp. salt

Cream together butter, sugar and eggs. Fold in sour cream and vanilla, then sifted dry ingredients. Spoon half of batter into greased and floured 10" Bundt pan. Sprinkle half the topping over it. (Topping: 1/2 cup nuts chopped, 3 tsp. brown sugar, 3/4 tsp. cinnamon.) Cover with rest of batter and sprinkle remaining topping all over cake. Bake at 350 degrees for 1 hour. Cool almost completely before removing from pan.

David Gelaude

DARK FRUITCAKE

1	(6 oz.) can frozen orange juice concentrate thawed	3	eggs
1/2	cup molasses	1 1/4	cups sifted all-purpose flour
1	(15 oz.) pkg. (3 cups) raisins	1/8	tsp. soda
1	pound (2 cups) chopped mixed candied fruits and peels	1	tsp. ground cinnamon
		1/2	tsp. ground nutmeg
		1/4	tsp. ground allspice
1/2	cup butter or margarine	1/4	tsp. ground cloves
2/3	cup sugar	1/2	cup chopped walnuts

Combine orange juice concentrate, molasses, and raisins in saucepan. Cook over medium heat, stirring occasionally till mixture comes to a boil. Reduce heat and simmer 5 minutes. Remove from heat. Stir in candied fruits and peels. Cream butter or margarine and sugar. Add eggs, one at a time, beating well after each. Sift together flour, soda, and spices. Stir into creamed mixture. Stir in fruit and peel mixture and nuts, mix well until all fruit is coated. Pour batter into lined pans, filling about 3/4 full. Bake in very slow oven (275 degrees) for about 2 1/4 hours for large loaf and about 1 1/2 hours for smaller loaves. Cool cake in pans. Wrap in foil and store in cool place for several weeks. Makes about 3 1/2 pounds fruitcake.

Whitelaw Carson

MARY DELIA'S HERSHEY CAKE

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|---|-----------------------|---|----------------------------|
| 1 | stick butter | 4 | eggs |
| 1 | cup sugar | 1 | (16 oz.) can Hershey syrup |
| 1 | cup self-rising flour | 1 | Tbsp. vanilla |

Mix and pour in greased, floured (13x9) cake pan. Bake at 350 degrees for 35 minutes. Leave in pan.

Icing

- 3/4 stick butter, add
 1 1/2 cups sugar, add
 1/2 cup carnation milk.

Bring to a boil. Remove from heat and add 1 (6 oz.) pkg. chocolate chips or 2 Tbsp. cocoa. Spoon on cake. Add 1/2 cup chopped nuts.

Frankie Lewis

HUMMINGBIRD CAKE

- | | | | |
|---|------------------------|-------|---|
| 3 | cups all-purpose flour | 1 1/2 | cups salad oil |
| 2 | cups sugar | 1 1/2 | tsp. vanilla |
| 1 | tsp. salt | 1 | (8 oz.) can crushed pineapple (undrained) |
| 1 | tsp. soda | 2 | cups chopped pecans |
| 1 | tsp. ground cinnamon | 2 | cups chopped bananas |
| 3 | eggs, beaten | | |

Combine dry ingredients in a large mixing bowl. Add eggs and salad oil, stirring until dry ingredients are moistened. Do not beat. Stir in vanilla, pineapple, 1 cup pecans and bananas. Spoon batter into 3 well greased and floured 9" cake pans. Bake at 350 degrees for 25-30 minutes. Cool in pans for 10 minutes - remove from pan and cool completely.

Cream Cheese Frosting

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|-----|--------------------------------------|---|------------------------------|
| 1 | (8 oz.) pkg. cream cheese (softened) | 1 | (16 oz.) pkg. powdered sugar |
| 1/2 | cup butter or margarine (softened) | 1 | tsp. vanilla |

Combine cream cheese and butter, cream until smooth. Add powdered sugar, beating until light and fluffy. Stir in vanilla.

Wanda Blackledge

Betty H. Hanna

Variation: Wanda Blackledge uses 1 cup of oil, mashed bananas, and no pecans. She bakes the cake at 325 degrees for 50 minutes, using two 9" pans.

LEMONADE CAKE

- | | | | |
|---|----------------------------|---|--------------------------|
| 1 | Lemon Supreme Cake Mix | 1 | stick melted margarine |
| 1 | pkg. Instant Lemon Pudding | 1 | small can lemonade |
| 4 | eggs, beaten | 1 | box confectioner's sugar |
| 1 | cup plus 2 Tbsp. water | | |

Mix all ingredients well (except lemonade and confectioner's sugar) and pour into greased and floured 9x13 pan. Bake 35 minutes at 350 degrees. While cake is baking, prepare a topping by combining one small can of thawed lemonade with 1 box confectioner's sugar. As soon as cake comes out of the oven, cut into squares and pour topping over it. Bake 5 more minutes.

Phoebe M. Pearson

Margaret Pursley

Leslie S. Williams

Variation: Leslie Williams cools the cake 10 minutes before cutting into squares and adding topping.

REFRIGERATOR MANDARIN ORANGE CAKE

- | | | | |
|---|---------------------|-----|----------------------------|
| 1 | box yellow cake mix | 1/2 | cup vegetable oil |
| 4 | eggs | 1 | small can mandarin oranges |

Mix the above ingredients together and bake in three greased 8-inch pans for 25 minutes at 350 degrees.

Icing

- | | | | |
|---|--|---|---------------------------|
| 1 | large can crushed pineapple
and juice | 1 | (9 oz.) carton Cool Whip |
| | | 1 | small vanilla pudding mix |

Mix, beat 3 or 4 minutes. Spread on cake and keep refrigerated.

Note: Do not add anything to vanilla pudding mix; use in natural form with other ingredients.

Ida Gates

OATMEAL CAKE

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|---------------------|--------------------------|
| 1 cup brown sugar | 1 cup white sugar |
| 1 stick margarine | 2 eggs |
| 1 1/2 cups flour | 1/2 tsp. salt |
| 1 tsp. soda | 1 tsp. baking powder |
| 1/2 tsp. cinnamon | 1/4 tsp. nutmeg |
| 1 cup quick oatmeal | 1/4 tsp. allspice |
| 1 tsp. vanilla | 1 1/4 cups boiling water |

Stir the oatmeal into boiling and let cool. Blend first 4 ingredients. Sift the dry ingredients and add to egg mixture. Blend in cool oatmeal and vanilla and bake at 350 degrees in a flat pan until firm. While cake is baking, prepare topping by melting 1 stick margarine, 1 cup brown sugar, and 1 cup nuts (chopped), 1 cup coconut and 1 beaten egg. Spread over cake, return to oven and bake until slightly brown.

Edna Hanna

ORANGE DATE CAKE

- | | |
|-----------------------------|----------------------------|
| 1 cup sugar | 2 cups flour |
| 1/2 cup butter or margarine | 2/3 cup buttermilk |
| 3 eggs, beaten | 1 Tbsp. grated orange rind |
| 1 tsp. soda | 1 cup chopped dates |
| 1/2 tsp. salt | 1/2 cup chopped nuts |

Use a 9x13 pan and bake about 30 minutes in moderate oven at 350 degrees. Mix 1 cup sugar, 1/2 cup orange juice, 1 Tbsp. grated orange rind. Pour this over cake while hot-leave in pan to cool.

Louise W. Johnson

PECAN CAKE

- | | | | |
|-----|------------------|---|-----------------------|
| 1 | lb. butter | 1 | tsp. baking powder |
| 2 | cups sugar | 1 | lb. candied cherries |
| 6 | eggs | 1 | lb. candied pineapple |
| 4 | cups plain flour | 4 | cups pecans |
| 1/4 | tsp. salt | 2 | tsp. vanilla |

Cream butter and sugar, add beaten eggs. Add 3 cups of the flour which has been sifted with the baking powder and salt. Mix remaining flour with the chopped cherries, pineapple, and pecans. Stir this mixture into the batter. Add the vanilla and mix well. Pour into a tube pan that has been greased. Bake in a very slow oven 250 degrees for about 2 1/2 to 3 hours. Allow cake to cool. (You may need to check the cake at the end of two hours if your oven cooks fast.)

Dot Schutte

EASY PINEAPPLE CAKE

- | | | | |
|---|-----------------------------|---|---------------------------|
| 1 | pkg. Yellow Butter Cake Mix | 1 | lg. can crushed pineapple |
| 1 | sm. can mandarin oranges | 1 | sm. pkg. Instant Vanilla |
| 1 | lg. carton Cool Whip | | Pudding Mix |

Prepare cake mix according to instructions. Drain the mandarin oranges, and cut them into smaller pieces. Mix the oranges in with the cake batter. Cook in two layers. When the two layers are cooled, split each one in two, making four layers. Mix the Cool Whip, crushed pineapple, and vanilla pudding mix. Spread this mixture between the layers, and then frost with same mixture. Refrigerate preferably overnight. Cake will be moist and delicious.

Fannie G. Ferguson

MRS. GOODE'S PINEAPPLE CAKE

- | | | | |
|---|---------------------------------|-----|---------------|
| 1 | stick butter | 1/2 | cup Crisco |
| 2 | cups sugar | 4 | eggs |
| 1 | cup milk | 1 | Tbsp. vanilla |
| 3 | cups Red Band self-rising flour | | |

Cream and mix as you would any layer cake. Preheat oven to 350 degrees and bake in two layers until golden brown and springs back with light touch.

Pineapple Filling

- | | |
|---|---|
| 1 | lg. can crushed pineapple with juice |
| 3 | Tbsp. sugar mixed with pineapple; chill |
| 1 | sm. container of Cool Whip |

When cake is cool, slice the layers horizontally to have four layers. Spread pineapple and juice between the bottom three layers. Spread top and sides with Cool Whip. Refrigerate. The cake will keep four or five days.

Ida Gates

PLANTATION POPPY SEED CAKE

- | | | | |
|---|--|-----|---------------------------|
| 1 | box regular yellow cake mix | 1/2 | cup commercial sour cream |
| 1 | (3 3/4 oz.) pkg. instant vanilla pudding and pie mix | 1/2 | cup cream sherry |
| | | 1/2 | cup salad oil |
| 4 | eggs | 1/4 | cup poppy seed |

Combine all ingredients, stirring until just blended. Beat at medium speed of electric mixer for 2 minutes. Pour batter into well-greased 10" Bundt pan or tube pan. Bake at 350 degrees in preheated oven for 50 minutes or until cake tests done. Serve warm or cool. If desired, serve with fruit preserves, applesauce or ice cream.

Emily Howell

BANANA POUND CAKE

- | | |
|----------------------|---------------------------|
| 1 1/2 cups salad oil | 1 Tbsp. vanilla |
| 2 1/2 cups sugar | 1/2 cup Carnation milk |
| 3 well beaten eggs | 1 1/2 cups mashed bananas |
| 1 tsp. soda | 1 cup chopped pecans |
| 1 tsp. salt | 1 cup coconut |
| 3 cups flour | |

Put all ingredients into a large mixing bowl and mix until well-blended. Pour into a greased 10" tube pan or a Bundt cake pan. Bake at 325 degrees for 1 hour and 20 minutes. Let cool slightly before removing from pan.

Anita Brown

BROWN SUGAR POUND CAKE

- | | |
|-------------------------------|------------------------|
| 1 cup shortening | 1 tsp. baking powder |
| 1 stick margarine | 1/2 tsp. salt |
| 1 box, 2 1/2 cups brown sugar | 1 cup milk |
| 5 eggs | 2 tsp. maple flavoring |
| 3 cups flour | |

In a large mixing bowl, cream together shortening, margarine, and sugar. Add eggs one at a time. In a separate bowl sift together flour, baking powder and salt. Add flour and milk alternately, creaming all. Add flavoring, mixing well. Grease and flour Bundt pan. Bake at 320 degrees for 1-1 1/2 hours. Good with caramel frosting.

Caramel Frosting

- | | |
|-------------------|-------------------|
| 1 stick margarine | 3 cups 10-X sugar |
| 1 cup brown sugar | 1 tsp. vanilla |
| 1/4 cup milk | |

Melt margarine over medium heat. Add brown sugar and stir for 1-2 minutes. Do NOT boil! Cool mixture and add milk. Beat until smooth. Add 10-X sugar and vanilla and beat until frosting is smooth. May stir in halved pecans or add pecans on outside of cake to decorate.

Karen Willis

CHERRY POUND CAKE

1/2 cup shortening	1/2 tsp. almond flavoring
2 sticks margarine	3 3/4 cups plain flour, sifted
3 cups sugar	1/2 jar (8 oz. or 10 oz.) mara-
6 eggs	schino cherries, well
1/2 tsp. vanilla	drained and chopped
	3/4 cup milk

Cream sugar, shortening and margarine. Add eggs, one at a time. Add flavorings and cherries. Add flour alternately with milk, beating well after each addition. Pour into a well greased, floured tube pan. Place in cold oven, then set heat at 300 degrees. Bake for 1 hour 45 minutes. Let stand in pan 15 minutes before removing. Cool.

Cherry Icing

Mix 3 oz. cream cheese (room temp.), 1/2 stick softened margarine, and 1 box powdered sugar. Add cherries (1/2 jar drained and chopped) and either 1 tsp. vanilla or 1 tsp. almond flavoring. Spread on cake. (Optional: 1/2 cup coconut, 1/2 cup nuts.)

Margaret C. Reese

CHOCOLATE POUND CAKE

2 sticks margarine	1/2 tsp. baking powder
1/2 cup shortening	1/2 tsp. salt
3 cups sugar	1/2 cup cocoa
5 eggs	1 cup milk
3 cups flour	2 tsp. vanilla

Cream sugar, butter and shortening. Add eggs. Alternate milk with flour and other dry ingredients. Bake at 325 degrees for 1 hour 15 minutes. Use tube pan. Cool 10 minutes. To make plain cake, omit cocoa and add 1/4 cup flour.

Helen Carson

CHOCOLATE POUND CAKE

2	sticks butter or margarine	1/4	tsp. salt
1/2	cup shortening	1/2	cup cocoa
3	cups sugar	1 1/4	cups milk
5	eggs	1	tsp. vanilla
3	cups flour		

Cream butter or margarine, shortening, and sugar until light. Add eggs one at a time. Blend dry ingredients and add alternately with milk and vanilla. Pour batter into greased and floured tube pan or two medium loaf pans. Bake at 325 degrees for 1 3/4 to 2 hours.

Lula Wilfong

CHOCOLATE POUND CAKE

2	sticks margarine	1	cup milk
1/2	cup Crisco	6	Tbsp. cocoa
3	cups sugar	1/4	tsp. salt
5	eggs	1	tsp. vanilla
3	cups plain flour		

Mix together and cook in a tube cake pan-greased and floured. Cook at 325 degrees for 1 1/2 hours.

Lillian Wilson

COLD OVEN POUND CAKE

2	sticks margarine	5	eggs
1/2	cup Crisco	1/2	tsp. vanilla extract
3	cups sugar	1/2	tsp. lemon extract
3	cups flour	1	cup milk

Cream margarine, Crisco, and sugar until light and fluffy. Add eggs, one at time, beating well after each addition. Add flour alternately with milk. Pour into a greased and floured tube pan and place in cold oven. Turn oven on to 300 degrees and bake 1 1/2 hours.

Monica Cain

COLD OVEN POUND CAKE

- | | |
|----------------------------|-----------------------|
| 1 cup butter | 1 cup milk |
| 1/3 cup Crisco | 1 tsp. vanilla |
| 3 cups sugar | 1 tsp. lemon extract |
| 5 eggs added one at a time | 1 tsp. almond extract |
| 3 cups cake flour | |
| 1/2 tsp. baking powder | |

Cream sugar and shortening and add the remaining ingredients as for any pound cake. Pour into greased and floured tube pan. Place in cold oven. Turn to 325 degrees and bake for 1 1/2 hours. (I usually bake for 1 1/2 hours.)

Lillian Ferguson

Margaret Spencer

Variation: Margaret Spencer uses 2 sticks whipped margarine instead of 1 cup butter. She does not use baking powder, and uses 4 or 5 eggs. Milk and flour are added alternately. Put in cold oven. Bake at 325 degrees for 1 hour, then 350 degrees for 1/2 hour.

COLD OVEN POUND CAKE

- | | |
|--|-------------------------|
| 1 cup vegetable shortening | 3 cups plain flour |
| 1 stick margarine | 1/4 tsp. vanilla |
| 3 cups white sugar | 1 tsp. lemon extract |
| 5 large or 6 small eggs | 1 tsp. butter flavoring |
| 1 cup milk (half evaporated milk and half water) | |

Cream shortening, margarine and sugar, and blend well. Add flour alternately with milk, beginning and ending with dry ingredients. Add flavorings. Grease and flour 10 inch tube pan, add batter. Put in cold oven and turn control to 325 degrees. Bake one hour and 25 minutes or until cake tests done. Remove and let cool 5 minutes, then turn out.

Dot Robinson

EASY POUND CAKE

- 3 sticks margarine
- 1 box confectioner's sugar

Creamed well.

Add 6 eggs-one at a time.

Fill sugar box with sifted flour. Add flour and one teaspoon vanilla to mixture. Bake at 325 degrees for 1 3/4 hours, or until firm.

Elizabeth Cathey

PINEAPPLE POUND CAKE

Cream:

1/2 cup shortening 2 sticks margarine

Add:

2 3/4 cups sugar **1 tsp. vanilla**

6 eggs 1/4 cup milk

3	cups plain flour	3/4	cup drained crushed pine-
1	tsp. baking powder		apple

1 tsp. baking powder apple

Bake at 325 degrees for 1 hour 15 minutes. Test for doneness.

Pineapple Glaze

1/4 cup milk

1 cup crushed pineapple, drained

Margaret Pursley

POUND CAKE

2 sticks butter or margarine 1 cup milk

1/3 cup Crisco

3 cups sugar 1/2 tsp. lemon flavoring (or
3 cups flour almond flavoring)

3 cups flour almond fl
5 eggs 1/2 tsp. vanilla

Cream sugar and butter until light and creamy. Add eggs, one at a time, and beat well. Add flour, baking powder, and milk. Be sure to start with flour and end with flour. Add other ingredients. Bake for 1 hour 15 minutes at 350 degrees.

Norma Jean Huffstetler

PRUNE CAKE

3 eggs 1 tsp. allspice

1 cup Puritan oil	1 cup prunes, cooked, seeded
1 1/2 cups sugar	chopped

1 1/2 cups sugar	chopped
2 cups flour	1 tsp. vanilla

2	cups flour	1	tsp. vanilla
1	tsp. soda	1	cup buttermilk

1	tsp. soda	1	cup buttermilk
1	tsp. cinnamon	1	cup chopped nuts

1 tsp. cinnamon 1 cup chopped nuts
1 tsp. nutmeg

Blend sugar and oil; add eggs and mix well. Sift dry ingredients together and add alternately with milk. Add vanilla, nuts and prunes. Bake in 300 degree oven until done—1 to 1 1/2 hours. Use greased Bundt or 9 or 10 inch tube pan.

Louise W. Johnson

ETHEL STACY'S PRUNE CAKE

- | | | | |
|---|---|-----|---------------|
| 2 | cups flour | 3 | eggs |
| 2 | tsp. baking powder | 1/2 | tsp. cinnamon |
| 2 | cups sugar | 1/2 | tsp. nutmeg |
| 1 | cup Mazola | 1/2 | tsp. allspice |
| 1 | Jr. size jar (8 oz.) prunes with
Tapioca or 1 cup chopped
cooked prunes | | |

Beat until well mixed. Bake in greased 10 in. tube pan at 350 degrees for 45 minutes to 1 hour. Ice with lemon icing or glaze.

Louise W. Johnson

PUMPKIN CAKE

- | | | | |
|---|---------------|-----|--|
| 2 | cups sugar | 2 | tsp. cinnamon |
| 1 | cup salad oil | 1 | tsp. baking powder |
| 4 | eggs | 1/2 | tsp. salt |
| 2 | cups flour | 2 | cups cooked pumpkin or
1 (16 oz.) can |
| 2 | tsp. soda | | |

Combine sugar, oil, and eggs in large bowl-mix. Combine dry ingredients-add to oil mixture, beating well. Pour batter into 3 greased and floured 9" pans. Bake at 350 degrees for 25 to 35 minutes. Turn on racks to cool. Frost and sprinkle with chopped nuts.

Frosting

- | | | | |
|-----|----------------------|---|---------------------|
| 1/4 | cup soft butter | 1 | pkg. powdered sugar |
| 1 | (8 oz.) pkg of cream | 2 | tsp. vanilla |

Combine-mix until smooth.

Lil Summerville

RED VELVET CAKE

- | | | | |
|-----|--------------------|-------|--------------------------------|
| 3 | cups sugar | Pinch | salt |
| 1/2 | cup Crisco | 1/4 | cup cocoa |
| 2 | sticks margarine | 1 | tsp. vanilla |
| 5 | eggs | 2 | (1 oz.) bottles red food color |
| 3 | cups flour | | |
| 1/4 | tsp. baking powder | 1 | cup milk |

In a large mixing bowl, cream together sugar, Crisco, and margarine. Add eggs one at a time. In a separate bowl, mix together flour, baking powder, salt, and cocoa. Add to creamed mixture alternately with milk, mixing well. Add food color and vanilla and mix well. Pour batter into well greased and floured Bundt pan. Bake at 350 degrees for one hour. Let cool and ice with cream cheese icing.

Cream Cheese Icing

- | | | | |
|---|-------------------|-----|-----------------|
| 1 | box 10-X sugar | 1/2 | stick margarine |
| 1 | pkg. cream cheese | 1 | tsp. vanilla |

Cream all together.

Karen Willis

STRAWBERRY CAKE

- | | | | |
|---|--|-----|------------------------------|
| 1 | white or yellow cake mix | 1/2 | cup salad oil |
| 1 | pkg. strawberry jello dissolved in 1/2 cup very warm water | 4 | eggs |
| | | 10 | oz. pkg. frozen strawberries |

Mix cake. Add 1/2 cup of the strawberries. Add jello (cooled). Beat for 5 minutes. Bake for 25 minutes at 350 degrees. Makes 3 layers.

Icing

- | | | | |
|---|----------------|-----|-----------------|
| 1 | box xxxx sugar | 3/4 | stick margarine |
|---|----------------|-----|-----------------|

Remainder of the strawberries, without juice

Cream margarine and part of the sugar. Add berries and rest of the sugar. Used only enough juice to make it spread. Stor in the refrigerator.

Anne Alexander

WINKLER'S MORAVIAN SUGAR CAKE

- | | |
|---------------------------------|--------------------------------|
| 1/2 cup very warm water (110°) | 1/2 tsp. salt |
| 1/2 tsp. sugar | 1/2 cup melted & cooled butter |
| 2 pkgs. dry yeast | 2 eggs |
| 3/4 cup warm water (110°) | 3 cups flour |
| 1/2 cup sugar | 1 cup brown sugar |
| 2 Tbsp. dry milk | 1 tsp. cinnamon |
| 1/4 cup instant mashed potatoes | 1/2 cup melted & cooled butter |

Add yeast to warm water and sugar. Set aside until yeast bubbles. Add next seven (7) ingredients plus one cup of the flour. Beat 2 minutes on medium speed. With wooden spoon, add two remaining cups flour. Place in a greased bowl, turn once to grease top of dough, then cover and let rise until double-about 1 hour. Punch dough down and put it greased shallow pan about 17x12x1. Let rise 30 minutes. Spread evenly in pan and sprinkle evenly with brown sugar and cinnamon. Make shallow indentation with fingers and dribble with about 1/2 cup melted and cooled butter. Let rise 30 minutes and bake until golden brown about 12 to 15 minutes at 375 degrees.

Hazel Dixon

TURTLE CAKE

- 1 box German Chocolate Cake Mix

Mix according to directions.

Add to mix:

- | | |
|------------------|-------------------------|
| 1/3 cup Pet milk | 3/4 cup butter-softened |
|------------------|-------------------------|

Pour 1/2 of the batter into greased and floured 9x13 pan. Bake in 350 degree oven for 10 minutes. Melt 1 (14 oz.) pkg. caramel candies with 1/2 cup Pet milk. Pour over partially cooked cake. Sprinkle 6 oz. pkg. chocolate morsels and 1 cup chopped nuts over melted candies. Pour remaining batter over top and bake at 350 degrees for 30 minutes. Frost with chocolate icing after cake has cooled.

Wanda Blackledge

ALMOND COOKIES

2	cups all-purpose flour	1/2	tsp. almond extract
1	tsp. baking powder	1	egg
1	tsp. baking soda	1	egg yolk
1	cup shortening	1	Tbsp. water
1	cup sugar	4	doz. whole almonds (about
1	tsp. vanilla extract	1/2	cup)

Combine first 3 ingredients, set aside. Cream shortening; gradually add sugar, beating until light and fluffy. Stir in vanilla and almond extract. Add whole egg, beating well. Add dry ingredients, and mix well. Combine egg yolk and water; mix well. Shape dough into 3/4 inch balls. Press an almond into center of each cookie; brush with egg yolk mixture. Bake on ungreased cookie sheet at 350 degrees for 10 to 12 minutes. Cool on wire racks. Yield: about 4 dozen.

Jan Adams

AUNT MAGGIE'S COOKIES

3/4	cup light brown sugar	2	cups pecans or walnuts
1	egg white		

Mix sugar and egg white, not whipped, until smooth. If large egg, add more sugar. Add nuts and stir until coated. Drop on greased pan and bake at 275 degrees for 30 minutes. Let cool a short while, but remove cookies from pan before they get cool and crumbly.

Bet Pearson

GRANDMA'S CARROT BARS

Sift together into mixing bowl and make a well in the center:

1 1/4	cups sifted flour	1	cup sugar
1	tsp. soda	1/2	tsp. salt
1/2	tsp. baking powder	1	tsp. cinnamon

Add: 2 eggs, 3/4 cup oil, 2 jars (small) baby strained carrots, or 1 cup of your own cooked carrots mashed with a little water.

Frosting

3	oz. pkg. cream cheese	)	
1/4	cup margarine	)	Cream together

Add 1 1/4 cups powdered sugar and 1 tsp. vanilla. Beat until creamy. Frost cooled bars.

Anne Gelaude

CHOCOLATE-PEANUT BUTTER BARS

Filling

- | | |
|------------------------|--------------------------------|
| 1 1/4 cup xxxx sugar | 1/4 cup melted butter |
| 3/4 cup chopped pecans | 1 1/2 cup creamy peanut butter |

Crust

- | | |
|------------------------|------------------------------|
| 1 1/2 cup flour | 1/4 tsp. soda |
| 2/3 cup brown sugar | 2/3 cup butter, softened |
| 1/2 tsp. baking powder | 2 egg yolks, slightly beaten |
| 1/2 tsp. salt | 1 tsp. vanilla |

1 pkg. (12oz.) semi-sweet chocolate chips

Combine ingredients for filling and set aside. Preheat oven to 350 degrees. Combine crust ingredients and beat at low speed until crumbly. Press crumbs into bottom of ungreased 13x9 inch pan. Bake 12-15 minutes. Remove from oven, turn heat off. Let crust cool 2-3 minutes. While still warm, spread filling evenly over crust. Sprinkle chocolate chips evenly over filling and return pan to warm oven for 2 minutes, or until chocolate has softened. Remove from oven and spread chocolate evenly. Cool on wire rack. Cut in bars. Makes 3 dozen.

Mary Lou Pearson

ORANGE DATE NUT BARS

- | | |
|---|--------------------------------------|
| 3 eggs | 1/4 tsp. salt |
| 1 (6 oz.) can frozen orange juice concentrate | 1 cup chopped nuts (pecans) |
| 1 cup sugar | 1 (8 oz.) pkg. pitted dates, chopped |
| 2 cups graham cracker crumbs | 1 tsp. vanilla |
| 1 tsp. baking powder | |

Grease and flour a 9" square pan. Beat eggs until light and fluffy. Beat in orange juice concentrate. Stir in remaining ingredients and mix well. Spoon mixture into prepared pan. Bake at 350 degrees for 45 minutes. Remove from oven and cool in pan on rack. Frost with orange icing and cut into bars. Makes about 21-28 bars.

Orange Icing

- | | |
|-----------------------|--------------------------|
| 1 1/4 cups 10-X sugar | 2 1/2 Tbsp. orange juice |
|-----------------------|--------------------------|
- Beat until smooth and spread on warm bars in pan.

Becky Miller

PUMPKIN BARS

1/2 cup shortening	4 tsp. baking powder
1 cup brown sugar, firmly packed	1/4 tsp. ground cinnamon
1/4 cup granulated sugar	1 tsp. ground nutmeg
4 eggs	1 tsp. ground ginger
2 cups canned pumpkin	1/2 tsp. salt
2 cups sifted flour	

Cream together shortening and sugars. Add eggs, one at a time, beating well. Beat in pumpkin. Sift together dry ingredients, stir gradually into creamed mixture. Spread in greased 15 1/2x10 1/2x1 jelly roll pan. Bake at 350 degrees for 30 minutes or until done. Cool in pan on rack. Spread with cream cheese icing. Sprinkle with walnuts or top with pecan halves. Cut into bars.

Cream Cheese Icing

Combine 1 (3 oz.) pkg. softened cream cheese, 1 Tbsp. butter, 2 1/2 cups sifted powdered sugar, 1 tsp. grated lemon rind, pinch of salt and 1 Tbsp. milk.

Pauline Parton

BROWN SUGAR COOKIES

1 box light brown sugar	1 tsp. soda
2 sticks margarine	1/2 tsp. salt
2 eggs	1 tsp. vanilla

Melt margarine, add the other ingredients and enough flour to make a stiff dough. Roll three rolls in aluminum wrap and put in refrigerator overnight. Cut and cook at 350 degrees for 10 minutes.

Geneva Hanna

BROWNIES

- | | |
|-------------------|------------------------|
| 1 stick margarine | 2 squares of chocolate |
|-------------------|------------------------|

Melt together and pour into:

- | | |
|--------|-------------|
| 2 eggs | 1 cup sugar |
|--------|-------------|

Add:

- | | |
|---------------|----------------|
| 3/4 cup flour | 1 cup nuts |
| 1/4 tsp. salt | 1 tsp. vanilla |

Bake at 350 degrees for 30 minutes. Melt 1 box of marshmallows (about 16-20) in a double boiler and spread over cake when it has cooled.

Icing for 3-layer cake

- | | |
|-------------------|-----------------|
| 3 cups sugar | 1 1/2 cups milk |
| 1 stick margarine | |

Cook till soft-ball stage and pour over 3 squares of chocolate, 1 tsp. vanilla and a pinch of salt. Stir until chocolate melts and spread immediately. 1/3 of this recipe is enough for 1 recipe of brownies.

Anne Alexander

BROWNIES

- | | |
|---------------------------|-----------------------|
| 1 cup butter or margarine | 1/2 cup cocoa |
| 2 cups sugar | 2 cups sifted flour |
| 1 tsp. vanilla | 1 cup pecans, chopped |
| 2 eggs, well beaten | |

Cream together butter and sugar. Add vanilla and eggs. Sift cocoa and flour together and add to first mixture. Add nuts. Pour into greased 9x9 baking pan. Bake at 350 degrees for 20-25 minutes. Cool. Cut into squares.

Norma Jean Huffstetler

BLONDE BROWNIES

- | | |
|----------------------------|---|
| 1 box light brown sugar | Dash of salt |
| 2 sticks margarine, melted | 1 pkg. (6 oz.) semi-sweet chocolate chips |
| 2 eggs | |
| 2 cups self-rising flour | 1/2 cup chopped pecans |
| 2 tsp. vanilla | |

Preheat oven to 400 degrees. Line 9x13 pan with aluminum foil and grease. Mix all ingredients well and spread in pan. Turn oven back to 325 degrees when pan is put into oven. Cook 35-40 minutes. Cut into 36 bars.

Dee Cain

CHOCOLATE BROWNIES

- | | | | |
|-------|----------------------------|-----|------------------|
| 4 | oz. unsweetened chocolate | 1 | tsp. vanilla |
| 3 | heaping Tbsp. cocoa powder | 4 | eggs |
| 1 1/2 | sticks unsalted butter | 1/4 | tsp. salt |
| 3 | Tbsp. raspberry syrup (I | 2 | cups sugar |
| | used syrup from preserves) | 1 | cup sifted flour |

1. Melt chocolate, cocoa, and butter in a heavy saucepan. Take off heat and stir in raspberry and vanilla.
2. In an electric mixer beat eggs with salt until foamy. Gradually add sugar and beat for 10 minutes, until very thick and pale yellow in color.
3. Stir chocolate mixture into batter with spatula, just till mixed. Stir in sifted flour, just till mixed. Pour into buttered 7 1/2 by 11 in. pan and bake in preheated oven at 375 degrees for 25 minutes.
4. Let cool completely before cutting.

P.S. You may add one cup chopped nuts, raisins or chocolate chips.

P.P.S. As soon as brownies come out of oven put in freezer for 15 minutes to fudgify if you wish.

Roseanne Whitesides

DELICIOUS BROWNIES

Beat together 1/4 lb. butter or margarine. Cream and add 1 cup sugar. Add 4 eggs (2 at a time) and beat. Add 1 tsp. vanilla, 1 can (1 lb.) of chocolate syrup, 1 cup plus 1 Tbsp. flour, 1/2 cup chopped nuts, 1/2 tsp. baking powder. Spread in a greased 10x15 pan. Bake at 350 degrees for 30 minutes. Frost while brownies are still warm with 4 Tbsp. butter or margarine, 4 Tbsp. milk, 1 cup sugar. Bring these 3 to a boil and boil 30 seconds. Take from heat and add 1/2 cup chocolate chips. Stir until melted. Spread on warm brownies.

Judy Gelaude

CREME DE MENTHE BROWNIES

4	oz. unsweetened baking chocolate	2	cups sugar
		1/2	tsp. salt
1	cup margarine	1	tsp. vanilla extract
4	eggs	1	cup flour, sifted

Filling

1/2	cup margarine	1/4	cup evaporated milk
4	cups sifted confectioner's sugar	1/4	cup creme de menthe

Topping

6	oz. pkg. chocolate chips	3	Tbsp. water
4	Tbsp. margarine		

Melt chocolate and margarine over water in top of double boiler; cool slightly. Beat eggs in mixing bowl until light and fluffy. Beat in sugar gradually. Add remaining ingredients, including chocolate mixture. Beat 1 minute. Pour into well greased 13x9 inch pan. Bake at 350 degrees for 25 minutes. Do not overbake. Base will be "fudgy". Cool before spreading with filling.

To prepare filling, beat together margarine and sugar. Gradually add milk and creme de menthe. Mixture will be light and fluffy. Spread over base and chill 1 and 1/2 hours.

For topping, melt chocolate chips and margarine over water. Mix and spread over filling. Chill. Store in refrigerator. Cut into small squares. Freezes well. Yields about 5 dozen.

Jo Ann Sytz

GERMAN CREAM CHEESE BROWNIES

1	pkg. (4 oz.) German chocolate	1/2	cup plus 1 Tbsp. flour
		1 1/2	tsp. vanilla
5	Tbsp. butter	1/2	tsp. baking powder
1	pkg. (3 oz.) cream cheese	1/4	tsp. salt
1	cup sugar	1/2	cup chopped nuts
3	eggs	1/4	tsp. almond extract

Melt chocolate and 3 Tbsp. butter over low heat. Cool. Cream remaining butter with cream cheese. Add sugar, creaming until light and fluffy. Add eggs, then baking powder, salt, and flour. Blend in cooled chocolate mixture, nuts, vanilla, and almond extract. Bake at 325 degrees for 20 minutes or until done.

Norma Jean Huffstetler

LEMON BROWNIES

- | | | | |
|---|----------------------------|---|---------------------------|
| 1 | box Lemon Supreme cake mix | 1 | (8 oz.) pkg. cream cheese |
| | | 2 | eggs |
| 1 | stick margarine | 1 | lb. confectioner's sugar |
| 1 | egg | | |
| 1 | Tbsp. lemon juice | | |

Mix first four ingredients until blended. This makes a very stiff batter. Press it into a greased 9x13 pan. Beat last three ingredients together for 3 minutes and pour over cake mixture. Bake at 350 degrees for 55 minutes. Yield: 32-36.

Lillian Ferguson

BUTTER COOKIES

- | | | | |
|---|-------------------------------------|-------|--------------------|
| 2 | sticks of butter or 1 cup margarine | 2 1/2 | cups flour |
| | | | Dash of salt |
| 1 | cup of white or brown sugar | 1 | tsp. vanilla |
| 2 | eggs | 1 | tsp. baking powder |

Mix ingredients together. Spoon onto baking sheet. Bake at 350 degrees until golden brown.

Margaret D. Reese

BUTTERSCOTCH SQUARES

First mixture:

- | | | | |
|-----|--------------|---|-------------|
| 3/4 | stick butter | 2 | Tbsp. cream |
| 1 | cup flour | | |

Second mixture:

- | | | | |
|-------|------------------|-------|---------------------|
| 2 | eggs | 1/2 | tsp. salt |
| 1 1/2 | cups brown sugar | 1 | tsp. vanilla |
| 1/2 | cup coconut | 1 1/2 | cups nuts (chopped) |
| 2 | Tbsp. flour | | |

Mix first ingredients like pie crust, line bottom of 9x12 pan with this, and bake 15 minutes in moderate oven. Beat eggs and add rest of ingredients of second mixture. Spread on top of baked crust and bake 1/2 hour at 350 degrees. Cool and cut in squares.

Ellen Kennedy

MRS. PARROT'S CHEESE AND BUTTER COOKIES

- | | | | |
|---|------------|-----|-------------------|
| 5 | cups flour | 1/2 | cup sugar |
| 1 | egg yolk | 3/4 | cup grated cheese |
| 1 | lb. butter | | |

Melt butter, cream in sugar, fold in sifted flour, add egg yolk, knead in cheese. Make out like marbles with dent in middle. Cook in medium oven (350 degrees) until done through but not brown. Roll in granulated or powdered sugar while hot. Makes about 200.

Gwynne Blair

CHESS PIE COOKIES

- | | | | |
|-----|------------------|-------|---------------------------|
| 1/2 | cup butter | 1 1/2 | cups sifted flour |
| 2 | cups brown sugar | 2 | tsp. baking powder |
| 2 | eggs, unbeaten | | Pinch of salt |
| 1 | tsp. vanilla | 1 | cup chopped nuts (pecans) |

Melt butter in a heavy skillet; add brown sugar and stir over low heat until sugar is dissolved and bubbles. Cool to lukewarm. Sift flour with baking powder and salt. Stir in eggs, one at a time, into sugar mixture. Mix well, add flour and blend. Add nuts and vanilla. Pour into a greased pan 8x12 inches. Bake in a moderate oven 350 degrees for 35 minutes. When cool cut into squares. These cookies freeze well.

Evelyn Wallace

COCONUT COOKIES

- | | | | |
|---|-----------------------------|---|---------------------|
| 1 | pkg. buttermilk biscuit mix | 1 | stick melted oleo |
| 1 | cup mashed potato flakes | 1 | egg |
| 1 | cup sugar | 1 | tsp. coconut flavor |

Mix all together. Chill in refrigerator. Drop small balls on cookie sheet. Bake at 325 degrees approximately 10 - 15 minutes. Watch carefully until light brown.

Carrie Moore

GRAHAM CRACKER SQUARES

- | | |
|-----------------------------|------------------------------------|
| 1 1/2 cups sugar | 1 cup chopped nuts |
| 1 1/2 sticks margarine | 2-3 pkgs. whole graham
crackers |
| 1 cup graham cracker crumbs | 1 egg, beaten |
| 1/2 cup canned milk | |
| | Icing |
| 3/4 stick margarine | 1 cup 10-X confectioner's
sugar |
| 2 Tbsp. canned milk | |

Melt margarine. Add other ingredients and heat over moderate heat until thick. Line a 9x13 pan with whole graham crackers. (You have to break them apart to fit your pan.) Pour cooked mixture over crackers, top with more whole crackers. Cool and ice with above icing. Allow to set up a couple of hours before cutting into squares.

Mary Lathan Steele

JIFFY COOKIES

- | | |
|-------------------|----------------|
| 1 cup brown sugar | 1 stick butter |
|-------------------|----------------|

Melt and bring to a boil. Place graham crackers in a 13x9 inch jelly roll pan. Cover graham crackers with broken pecan meats. Pour the sugar-butter mixture over. Bake at 350 degrees for 10 minutes. Cool in the pan.

Georgeanne R. Whitesides

LACE COOKIES

- | | |
|-------------------------|------------------------|
| 2 1/4 cups oatmeal | 3 Tbsp. flour |
| 1 cup melted margarine | 1 tsp. vanilla |
| 1 box light brown sugar | 1 egg, slightly beaten |

Mix together well. Drop by one-half teaspoons onto foil-lined cookie sheets. Bake at 350 degrees for 7 to 8 minutes. Cool (be sure to let cool). Peel foil from back of cookies. (You can use the foil over if it is not torn.) Makes about 100 cookies.

Mace Pursley

LEMON STICKIES

- | | | | |
|---|--------------------------|-------|---------------------------|
| 1 | box lemon cake mix | 1 | (8 oz.) pkg. cream cheese |
| 1 | stick margarine (melted) | 1 1/2 | cups xxx sugar |
| 1 | egg | 2 | eggs |

Mix cake mix, melted margarine and 1 egg. Spread into a well greased 9x13 pan. Mix together softened cream cheese, xxx sugar and 2 eggs. Spread over dough mixture and bake at 350 degrees for 35 to 40 minutes or until golden brown. Let cool completely before cutting into squares. Freezes well.

Edna Hanna

CHOCOLATE MACAROONS

- | | | | |
|---|--------------------|-----|-------------------------------|
| 1 | tsp. vanilla | 2 | eggs |
| 1 | tsp. baking powder | 2 | squares unsweetened chocolate |
| 1 | cup flour | | |
| 1 | cup sugar | 1/2 | cup butter |

Melt chocolate and butter together, add to other ingredients, break in whole eggs, and stir together. Refrigerate until hard. Roll dough in little balls and roll in powdered sugar. Bake in a 325 degree oven for about 10 minutes.

Sarah Gelaude

NANIAMO COOKIES

- | | | | |
|-----|----------------------------|---|--|
| 1 | cup plus 1 Tbsp. butter | 1 | cup flaked coconut |
| 1/4 | cup granulated sugar | 2 | Tbsp. instant vanilla pudding mix powder |
| 1 | sq. unsweetened chocolate | 3 | Tbsp. milk |
| 1 | tsp. vanilla | 2 | cups confectioner's sugar |
| 1 | egg (beaten) | 4 | sq. semi-sweet chocolate |
| 2 | cups graham cracker crumbs | | |
| 1/2 | cup chopped nuts | | |

Put 1/2 cup butter, granulated sugar, unsweetened chocolate, vanilla in top of double boiler. Cook over boiling water until well blended. Add egg and cook 5 minutes longer, stirring. Add crumbs, nuts and coconut. Press into a buttered 9x9x2 pan. Cool. Chill 15 minutes. Cream 1/2 cup butter until fluffy, beat in pudding mix and milk. Add confectioner's sugar gradually and beat until smooth. Spread over first layer. Chill 15 minutes. Melt semi-sweet chocolate and 1 Tbsp. butter over low heat. Spread over second layer. Chill until firm. Keep refrigerated. Can be frozen.

Dot Schutte

NUTTY FINGERS

- | | |
|------------------------------|----------------------|
| 1 1/4 sticks margarine | 1 Tbsp. vanilla |
| 4 Tbsp. confectioner's sugar | 1 Tbsp. ice water |
| 2 cups flour | 1 cup crushed pecans |

Melt butter and mix with sugar. Add flour, water, vanilla and nuts. Roll about the size of finger. Bake in 325 degree oven about 25 minutes. Roll in confectioner's sugar. Yield: 30.

Margaret Kennedy

OATMEAL COOKIES

- | | |
|----------------------------|--------------------|
| 2 sticks margarine | 3 cups oatmeal |
| 1 cup brown sugar (packed) | 1/2 cup coconut |
| 1 cup white sugar | 1 cup chopped nuts |
| 2 eggs | 1 tsp. soda |
| 1 1/2 cups plain flour | 1/2 tsp. salt |
| 1 tsp. vanilla | |

Mix and roll into a roll and let chill. Cut thin. Bake at 350 degrees for about 10 minutes. Makes about 6 dozen.

Mary Catherine Blair

OATMEAL COOKIES

- | | |
|--------------------|----------------------|
| 1 1/4 cups sugar | 1 tsp. baking powder |
| 1 cup bacon grease | 1 tsp. cinnamon |
| 2 eggs | 2 1/2 cups flour |
| 2 cups oatmeal | 1 cup chopped pecans |
| 1/3 cup milk | 2 cups raisins |
| 1 tsp. soda | Dash salt |

Combine sugar and bacon grease, eggs, and milk. Add dry ingredients to the above along with the oatmeal, nuts and raisins. Drop on greased cookie sheet with a teaspoon. Cook at 375 degrees for 10-12 minutes until slightly brown.

Georgeanne R. Whitesides
from her mother, Mary Speck Anderson

"STOVE TOP" CHOCOLATE OATMEAL COOKIES

- | | | | |
|---|------------------|-----|------------|
| 2 | cups white sugar | 1/2 | cup milk |
| 1 | stick margarine | 3 | tsp. cocoa |

Mix these thoroughly in a heavy saucepan. Bring to a boil over medium heat and boil for 2 minutes only. Remove from heat and add:

- | | | | |
|---|------------------------|-----|--------------------------------|
| 3 | cups quick rolled oats | 1/2 | cup very crunchy peanut butter |
| 1 | tsp. vanilla | | |

Beat until mixture begins to hold shape—then drop by teaspoons on to wax paper. Yield about 4 dozen. Cocoa may be omitted and coconut, raisins or nuts added.

Mary Loughridge

PEANUT BUTTER LOOPS

- | | | | |
|-------|---------------------------|---|-------------------------------|
| 1 3/4 | cups powdered sugar | 2 | cups rice krispies |
| 1/4 | cup margarine, melted | | Commercial chocolate frosting |
| 1 | cup crunchy peanut butter | | |

Combine sugar and butter in large bowl. Beat with mixer until smooth. Stir in peanut butter and cereal mixing with hands if necessary. Shape into 1 1/2" x 1/2" logs. Chill, then spread tops of cookies with chocolate frosting. Makes approximately 45.

Helen Carson

PECAN PUFFS

- | | | | |
|-----|---------------------------------|---|--------------------------|
| 1/2 | cup butter or 1 stick margarine | 1 | tsp. vanilla |
| | | 1 | cup pecans, chopped well |
| 2 | Tbsp. sugar | 1 | cup plain flour |

Cream butter and sugar. Add vanilla, then add flour and pecans. Roll into small balls (about 40) and put on greased cookie sheet. Bake 30 minutes in preheated 300 degree oven. Roll in powdered sugar as soon as removed from oven.

Sadie Williams

POUND CAKE WAFERS

- | | |
|---------------------|-------------------------|
| 2 1/2 sticks butter | 1 cup sugar |
| 3 cups sifted flour | 2 egg yolks |
| 3 tsp. vanilla | Cherry halves or pecans |

Cream butter and sugar. Add egg yolks one at a time, add flour and vanilla. Drop by teaspoons on ungreased cookie sheet. Garnish with cherries or pecans (you can do them without garnishing) before baking. Batter may be put through cookie press. Bake at 350 degrees for 12 to 15 minutes. Makes 5 or 6 dozen.

Mace Pursley

SWEDISH COOKIES

- | | |
|---------------|-----------------------------|
| 1 cup butter | 1/2 tsp. vanilla |
| 1/2 cup sugar | Yolk of 1 egg |
| 2 cups flour | 1/2 to 3/4 cup chopped nuts |
| 1/2 tsp. salt | |

Cream butter-work in sugar and salt. Add egg yolk and vanilla. Work in flour (it will be very stiff). Add nuts. Form into balls and place on greased cookie sheet. Bake 5 minutes at 300 degrees. Press a dent in each, with finger. Bake until just before cookies begin to brown. Fill the holes with orange marmalade or some tart jam. Bake until a light brown.

Virginia Brown

TEA CAKES

- | | |
|-----------------------------|--------------------------------------|
| 1 stick butter or margarine | 1 tsp. vanilla |
| 1 cup sugar | 1/4 tsp. almond (optional) |
| 1 egg | 2 1/2 cups flour (or more if needed) |
| 1/2 tsp. soda | |

Cream butter and sugar, add egg and other ingredients. Roll out (thin), cut and bake on greased pan at 350 degrees. Sprinkle tops with sugar before cooking.

Gwynne Blair

given to me by Mrs. Edward Fewell, Jr., Rock Hill, S. C.

TOLL HOUSE PAN COOKIES

- | | |
|-----------------------------------|---|
| 2 1/4 cups unsifted flour | 1 tsp. vanilla |
| 1 tsp. baking soda | 2 eggs |
| 1 tsp. salt | 1 12 oz. (2 cups) semi-sweet chocolate bits |
| 1 cup butter, softened | 1 cup chopped nuts |
| 3/4 cup sugar | |
| 3/4 cup firmly packed brown sugar | |

Preheat oven to 375 degrees. In small bowl combine flour, soda and salt-set aside. In large bowl cream butter, sugar, and brown sugar. Beat in eggs, gradually add flour-mix well. Stir in chocolate bits and nuts. Spread into greased 10x15x1 pan. Bake approximately 20 minutes. Cool. Cut into squares. Do not overcook.

Jane Alice Todd

CANDY AND PRESERVES



FIRST CHURCH 1887-1917

SUNSHINE CAKE

*Fill a measure full of sunshine,
Some crumbs of comfort, too;
Then mix them well with loving thoughts
And words both kind and true.
Let them quickly rise with action
To deeds of golden hue,
And you'll have a cake worth eating
When baking time is through.
Yes, you'll have a life worth living
And a cure for every ache,
If you and all your family
Will feast on sunshine cake.*

Lula Wilfong

EXODUS 16:31

*And the house of Israel called its name Manna. And the
taste of it was like wafers made with honey.*

CHRISTMAS DIVINITY

- | | |
|--------------------------|------------------------------|
| 3 cups sugar | 1 pkg. lime or cherry jello. |
| 3/4 cup light corn syrup | 1 cup chopped black walnuts |
| 3/4 cup water | 1/2 cup coconut |
| 2 egg whites | |

Butter generously a 9 inch square pan. Mix and bring to boil, stirring constantly, the sugar, corn syrup and water. Reduce heat to medium high and cook to 250 degrees. While syrup cooks beat egg whites until fluffy and then beat in jello (powder). Continue beating until whites hold peaks. Pour thin stream of syrup into whites, beating constantly until candy holds shape. Mix in walnuts and coconut with spoon. Turn into pan (will be about 1 1/2 inches thick). Chill until firm. Decorate with cherry slice or nut half. Put into pan before too firm.

Evelyn Wallace

ALWAYS SURE CHOCOLATE FUDGE

- | | |
|--------------------|----------------------|
| 5 cups sugar | 1 large can Pet milk |
| 2 sticks margarine | |
- Stir together, bring to a boil, and boil for 8 minutes. Turn off burner and add:
- | | |
|--|----------------------------|
| 3 (8 oz.) pkgs. of semi-sweet chocolate bits | 1 jar of marshmallow creme |
|--|----------------------------|

Stir until melted (do not beat) and pour into buttered pyrex dishes. Makes 5 lbs.

Lillian Wilson

EASY CHOCOLATE FUDGE

1	lb. pkg. brown sugar	1	(7 1/2 oz.) jar marshmallow cream
1	stick margarine		
2/3	cup evaporated milk	1	tsp. vanilla extract
1	(12 oz.) pkg. semi-sweet chocolate pieces	1	cup chopped pecans or walnuts (optional)

Butter 13x9-inch or 9x9-inch pan. Set aside. Combine sugar, margarine, and milk in 3-quart saucepan. Bring to rolling boil, stirring constantly to completely blend all ingredients. Continue boiling 5 minutes over medium heat, stirring constantly. Remove from heat. Stir in semi-sweet chocolate until melted. Add marshmallow cream, extract and nuts. Stir vigorously until well blended. Pour mixture into prepared pan. Cool at room temperature. Cut into 1-inch squares. Delicious! Makes approximately 3 pounds.

Karen Willis

PLAIN CHOCOLATE FUDGE

4	cups sugar	12	oz. semi-sweet chocolate chips
1	cup whole milk		
1	tsp. vanilla	11 1/2	oz. milk chocolate chips
1	cup butter (no margarine)	2	oz. unsweetened chocolate,
25	large marshmallows, cut up		cut up

In large, heavy pot mix together sugar, milk, vanilla and butter. Bring to boil and let-it boil for two minutes. Turn off unit, but leave pot on stove. Add cut-up marshmallows and stir until melted. Add each type chocolate, separately, and stir until melted. Pour the fudge into a buttered, 12x6x1 cookie sheet or two 9x13 pans. Marshmallows and unsweetened chocolate may be softened in the microwave before adding to boiled mixture. Also, nuts may be added. I like to make half plain fudge and the other half with nuts. Cut when cool. Makes a large amount.

Jane Alice Todd

FUDGE

- | | | | |
|---|-----------------------|-----|--------------|
| 2 | cups sugar | 1/2 | cup milk |
| 2 | sq. baking chocolate | 1 | stick butter |
| 1 | Tbsp. dark Karo syrup | | |

Cook for 10 minutes over direct medium heat. Let cool for 10 minutes and add 1 tsp. vanilla. Beat and pour into greased pan.

Anita Brown

PEANUT BUTTER FUDGE

(Microwave)

- | | | | |
|-----|----------------------------|-----|---------------------------|
| 1 | box (1 lb.) powdered sugar | 3/4 | cup crunchy peanut butter |
| 1/4 | cup milk | | (or use smooth peanut |
| 1 | Tbsp. vanilla | | butter and 1/3 cup chop- |
| 1/3 | cup butter | | ped nuts) |

In a 2-quart casserole, stir sugar, milk, and vanilla together until partially blended. (Mixture is stiff--it's best to add sugar gradually.) Put butter over top in center of dish. Microwave on HIGH power 2 minutes or until butter melts. Add peanut butter and stir vigorously until mixture is smooth. Pour into 8-inch square dish and chill. Cut into squares.

Vicki C. Marsh

HAYSTACKS OR CHOW CANDY CLUSTERS

- | | | | |
|---|-------------------------------|-----|-------------------------|
| 2 | (6 oz.) pkgs. chocolate chips | 2 | (3 oz.) cans chow mein |
| 2 | (6 oz.) pkgs. butterscotch | | noodles |
| | chips | 1/2 | cup cashews or skinless |
| | | | peanuts |

Combine chocolate and butterscotch chips in heavy saucepan. Melt over very low heat or in double boiler, stirring often. Remove from heat and stir in chow mein noodles. Add nuts. Mix quickly to coat noodles and nuts. Dip out teaspoonsful on wax paper. Makes 36 pieces--more or less depending on size.

Jane Alice Todd

GRANDDAD'S POPCORN BALLS

- | | | | |
|-----|-------------------|---|---------------|
| 1 | cup of corn syrup | 2 | cups sugar |
| 1 | Tbsp. butter | 2 | Tbsp. vinegar |
| 1/2 | tsp. soda | | |

Boil sugar, syrup, butter and vinegar until a little dropped in cold water crackles. Take from fire, add soda, beat briskly and pour over popped corn. This is enough syrup for about 4 qt. of corn. Butter hands, or dip in cold water and form mixture into balls. Great Sunday afternoon memories with Granddad!

Judy Gelaude

GRANNY'S TOFFEE

- | | | | |
|---|----------------------|-----|----------------------------|
| 1 | cup granulated sugar | 1 | cup butter |
| 1 | cup almonds, cut up | 1/2 | lb. milk chocolate, grated |

Boil sugar, butter and almonds until it becomes brittle in cold water. Stir constantly. Do not blanch almonds. Remove from stove and pour into a buttered pan at once. Spread milk chocolate over the top while toffee is still hot.

Judy Gelaude

DAVE'S CHOCOLATE TURTLES

Cover cookie sheet with waxed paper. Group 1 lb. whole pecan halves in clusters of four on waxed paper. Melt 1 lb. Kraft light colored caramels in double boiler. Stir until melted then spoon over each pecan cluster. Refrigerate until hard. Melt six Hershey's milk chocolate bars in double boiler. Add a 1/2" square of parafin wax to chocolate and stir until melted. Spoon chocolate over cold caramel covered pecan clusters. Great for Valentine's Day!

Dave Gelaude

CROCK-POT APPLE BUTTER

- | | | | |
|-----|--------------------|-----|----------------------|
| 8 | cups cooked apples | 1/2 | tsp. ground cloves |
| 4 | cups sugar | 2 | tsp. ground cinnamon |
| 1/2 | cup cider vinegar | 1/2 | tsp. allspice |

Put cooked apples, (prepared by peeling, slicing, and cooking on low with a small amount of water until tender), sugar and vinegar in crock pot. Cover and cook mixture 12 hours on low. At this point you may want to puree mixture and return it to pot. Add spices and cook for 3 hours on high without lid or until mixture becomes a spreading consistency. Put into sterilized jars. Process in boiling water for 10 minutes. Note: 16 apples makes about 5 pints.

Jean W. Stewart

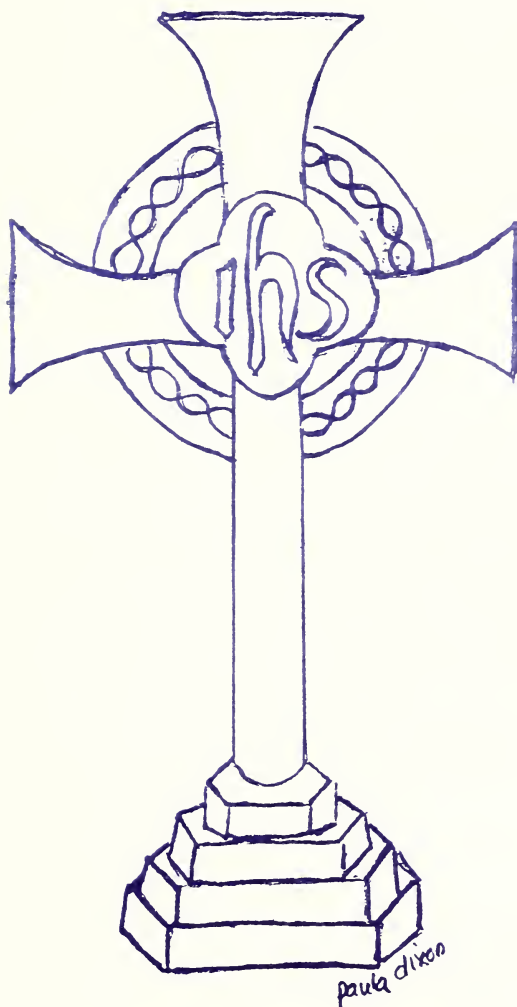
PEACH CONSERVE

- | | | | |
|---|-----------------------------|---|--------------------------|
| 5 | cups of peaches | 7 | cups of sugar |
| 1 | No. 2 can crushed pineapple | 2 | regular or 1 family size |
| 2 | Tbsp. lemon juice | | orange jello box |

Boil first four ingredients for 15 minutes. Stir in for at least 5 minutes the jello. Pour into jars and refrigerate. Makes 3 1/2 quarts.

Mildred Coker

CASSEROLES



CROSS IN SANCTUARY

ISAIAH 55:2

*Why do you spend money for what is not bread,
And your wages for what does not satisfy?
Listen diligently to Me,
And eat what is good,
And let your soul delight itself in abundance.*

APRICOT CASSEROLE

- | | | | |
|----|--|-----|--------------------------------------|
| 2 | (1 lb.) cans apricot halves,
drained | 2/3 | cup light brown sugar |
| 15 | Ritz crackers, crushed
(not too fine) | 6 | Tbsp. butter or margarine,
melted |

Place apricots in baking dish, cut side up, in one or two layers. Use about 1/3 cup syrup in bottom of casserole. Cover apricot with crushed crackers, sprinkle with brown sugar and drizzle melted butter all over. Bake for approximately 30 minutes at 350 degrees until light brown. Serves 6-8.

Ruth Carson

CRANBERRY-APPLE CASSEROLE

- | | | | |
|---|---|-----|------------------------------------|
| 3 | cups peeled, chopped apples | 3/4 | cup chopped pecans |
| 2 | cups fresh cranberries | 1/2 | cup firmly packed brown
sugar |
| 2 | Tbsp. all-purpose flour | | |
| 1 | cup sugar | 1/2 | cup butter or margarine,
melted |
| 3 | (1 5/8 oz.) pkgs. instant oat-
meal with cinnamon and
. spice | | |

Combine apples, 2 cups cranberries, and 2 Tbsp. flour, tossing to coat; add 1 cup sugar, mixing well. Place in a 2-quart casserole. Combine oatmeal, chopped pecans, 1/2 cup flour, and brown sugar; add butter, and stir well. Spoon over fruit mixture. Bake, uncovered, at 350 degrees for 45 minutes. Serves 7 to 8.

Kelly Burrell

CRANBERRY-APPLE CASSEROLE

3 cups diced apples	1 cup sugar
2 cups cranberries	1/4 cup orange juice

Mix together-place in greased casserole.

Topping

1 stick melted butter	1 cup dry oatmeal
1/2 cup brown sugar	1/2 to 3/4 cup chopped nuts
1/3 cup flour	

(Can make 1 1/2 recipe for topping if desired)

Place on top of mixture. Bake at 350 degrees for 1 hour. Cover with foil for last 15 minutes of cooking time.

Louise W. Johnson

Lil Summerville

Helen Wilson

Variation: Louise Johnson and Helen Wilson use 1 1/2 cups sugar and omit orange juice. For topping, they use 1 1/2 cups oatmeal and 1 1/2 sticks melted margarine. Bake at 300 degrees about 1 1/2 hours.

CRANBERRY APPLE CRUNCH

2 cups cranberries	1/2 cup brown sugar
3 cups chopped apples	1/4 cup flour
1 cup sugar	1 cup oatmeal
1/2 cup butter	1/2 cup pecans

Combine cranberries, apples and sugar (1 cup) in a lightly greased (1 1/2 qt.) casserole. Combine brown sugar and flour. Cut in softened butter with a pastry blender until like coarse meal. Stir in oats and pecans. Sprinkle over cranberry mixture. Bake at 375 degrees for 1 hour or until golden brown.

Jo Ann Sytz

CRANBERRIES AND APPLES

4 cups cranberries	1 cinnamon stick
2 1/2 cups sugar	6 tart apples (winesap) peeled
1 cup water	and cut into 8 wedges each

Simmer sugar, water and cinnamon about 10 minutes. Add apple wedges and cook until clear. Remove apples from syrup. Add cranberries to syrup and cook until berries pop open. Do not overcook. Layer apples and cranberries in a bowl. Remove cinnamon stick. Serve hot or cold.

Ellen Kennedy

FRUIT CASSEROLE

1/3 cup butter	1 tsp. curry powder
2/3 cup dark brown sugar (packed)	

Drain:

1 lg. can peaches	1 lg. can pineapple
1 lg. can apricots	8 to 10 cherries
1 lg. can pears	

Mix with above ingredients (except butter). Place in casserole. Dot with butter. Bake for 1 hour at 325 degrees. Serve warm. (Can be frozen.)

Eunice Lore

PINEAPPLE CASSEROLE

1 can (20 oz.) pineapple chunks (in own juice)

Drain and reserve 3 Tbsp. juice.

3 Tbsp. flour	1/2 cup Animal Crackers-
1/2 cup sugar	crushed
1 cup shredded cheese	1/4 cup butter-melted

Drain pineapple-reserve 3 Tbsp. of juice. Mix flour and sugar with 3 Tbsp. juice. Add to pineapple chunks and cheese. Spoon into well greased 1 quart casserole. Mix melted butter and cracker crumbs. Sprinkle on top. Cook at 350 degrees for 20 to 30 minutes until crumbs are lightly brown. Serves 4 to 6. Good with ham.

Frankie Lewis

PINEAPPLE CHEESE CASSEROLE

- 1 lg. can pineapple chunks
- 1 cup grated cheddar cheese
- 3 Tbsp. flour
- 3 Tbsp. sugar
- 3 Tbsp. pineapple juice
- 1 stick margarine, melted
- 1 1/2 cups Ritz cracker crumbs

Put pineapple in 1 1/2 quart greased casserole. Add to the pineapple a mixture of the flour, sugar, pineapple juice, and cheddar cheese. Mix melted margarine and Ritz cracker crumbs together and spread on top. Bake about 20 to 30 minutes at 350 degrees.

Helen Wilson

Louise W. Johnson

BEEF CASSEROLE

- 2 lbs. lean beef stew meat 1 env. dry onion soup mix
- cut into bite size pieces 3/4 cup red wine or sherry
- 1 can cream of mushroom soup

Heat oven to 325 degrees. Place mixture in 2 qt. casserole. Mix well before baking. Cover and bake 3 hours or until meat is fork-tender. Can be used over rice.

Ruby Bryant

HAYSTACK CASSEROLE

- 1 lb. hamburger 4 or 5 potatoes
- 1 can tomato soup 4 or 5 carrots
- 4 to 5 onions 1 can cream of mushroom soup

Brown and season hamburger in a skillet. Place in the bottom of casserole dish then place a layer of sliced onions, a layer of carrots and a layer of potatoes on top of hamburger. Pour over the layers the undiluted mushroom soup; then the undiluted tomato soup. Bake at 300 degrees for 2 hours or until ingredients are tender. Serves 6 to 8 people.

Mary Catherine Blair

RICE-BEEF CASSEROLE

1 1/2 lbs. ground beef	1 cup rice-uncooked
1 small onion	1 can beef consomme

Chop onion. Then brown the ground beef and saute the chopped onion in a large skillet. Grease a 9-inch baking dish with margarine. Add rice to dish; pour consomme over rice. Then add the browned meat and onion. Cover baking dish and bake in 350 degrees oven about an hour.

Margaret Kennedy

MOTHER'S SPAGHETTI CASSEROLE

2 lbs. ground beef	2 med. onions chopped
1/2 cup Wesson oil	1/2 green pepper chopped

Cook the above a few minutes and set aside.

Add:

1 tsp. Beaumonde seasoning (Spice Island)	1 tsp. salt 1 tsp. pepper
--	------------------------------

1/2 tsp. Lowry's salt

Take 2 cans tomato soup and 1 can of tomato paste. Cook together a few minutes and add 1 cup sliced mushrooms and juice. Add 1 cup white shoe peg corn to soup mixture. Add meat to mixture with 1 1/4 tsp. salt and 1 cup grated Swiss cheese. Add 1 lb. cooked spaghetti. Put in buttered casserole dishes. Freezes beautifully. Bake at 350 degrees until heated through. Serves 10.

Judy Gelaude

SPAGHETTI RED

1 pkg. spaghetti cooked until tender.

Cook and fork:

1 1/2 lb. hamburger

1 green pepper, chopped

1 lg. onion, chopped

Cook about 10 minutes.

Stew:

1 lg. can tomatoes

1/4 tsp. sugar

Pinch of salt

Pinch of baking soda

Drain and rinse spaghetti in cold water. Combine tomatoes, spaghetti, and meat mixture. Add 1/2 lb. grated sharp cheese, 2 tsp. chili powder, salt and pepper to taste. Stir thoroughly. Put in a large buttered casserole and pour over it 1/2 pt. half and half and 1/2 cup of milk. Bake slowly - cover with foil 30 to 35 minutes at 310 degrees then 1 1/2 hours at 350 degrees.

Leslie S. Williams

CHICKEN AND CRESCENT AMANDINE

3 cups cooked, cubed

1/2 cup chopped onion or 2

chicken or turkey

Tbsp. instant minced

10 3/4 oz. can condensed cream

onion

of chicken soup

1/2 cup dairy sour cream

8 oz. can (1 cup) water chest-

8 oz. can crescent dinner rolls

nuts, drained and sliced

2/3 cup (3 oz.) shredded Swiss

4 oz. can (1/2 cup) mushroom

cheese

stems and pieces, drained

1/2 cup slivered or sliced

2/3 cup mayonnaise

almonds

1/2 cup chopped celery

2 to 4 Tbsp. butter or margarine,
melted

In large saucepan, combine first 8 ingredients. Cook over medium heat until bubbly. Pour into ungreased 13x9 baking dish. Separate dough into 2 rectangles and place over hot chicken mixture. Sprinkle cheese and almonds over dough. Pour melted butter over all. Bake at 375 degrees for 20 to 25 minutes until crust is deep golden brown. Serve immediately. Yield: 6-8 servings. To reheat: cover loosely with foil; heat at 375 degrees for 20 to 25 minutes.

Tracey Smith

CHICKEN CASSEROLE

2	cups chopped cooked chicken	1 1/2	cups cooked rice
		1	tsp. lemon juice
1	can cream of chicken soup	1/2	cup water chestnuts
3/4	cup mayonnaise (or 1/2 cup mayonnaise & 1/4 cup chicken broth)	1/2	tsp. salt
		1	oz. pimento
1	cup diced celery		Dash pepper and Worcestershire sauce
1	sm. onion diced	1	cup crushed corn flakes, or butter cracker crumbs
1/2	cup green pepper (diced fine)		

Mix and cook 30 minutes at 350 degrees.

Eunice Lore

CHICKEN CASSEROLE

1	chicken (stewed)		Salt and pepper to taste
1 1/2	cups cornbread crumbs	3	hard boiled eggs, sliced
1/2	cup biscuit crumbs	1	stick margarine
1/2	cup celery, finely chopped	1/2	cup flour
1	small onion, grated	2	cups chicken broth
1	egg beaten	1	cup milk

Remove meat from bones, cut into pieces. Combine cornbread and biscuit crumbs, celery, onion, egg, salt and pepper. Arrange layers of chicken, egg slices and dressing in one quart casserole. Blend margarine and flour, gradually stir in broth and milk. Cook, stirring constantly, until thickened. Pour over casserole. Bake at 350 degrees for one hour. Yield: 8 servings.

Phoebe M. Pearson

CHICKEN CASSEROLE

Put 1 cup raw rice into a 1 1/2 qt. sprayed casserole. Mix 1 can of mushroom soup and 1 can of chicken broth with the rice. Add almost a can of water. Place 4 skinned chicken breasts (or your choice pieces) on the rice mixture. Sprinkle 1/2 pkg. of dry onion soup over the chicken. Cover with a lid or foil. Bake 1 1/2 hours at 350 degrees. Serves four.

Margaret Pursley

CHICKEN CASSEROLE

Cook chicken (about 3 lbs.) and remove meat from bones. Cut into small pieces. Mix with:

- | | |
|---------------------|-----------------------------------|
| 2 Tbsp. lemon juice | 1/2 cup celery-chopped |
| 1/2 tsp. Accent | 4 hard cooked eggs-chopped |
| 3/4 cup mayonnaise | 1 tsp. minced onion |
| 1 tsp. salt | 1 or 2 cans cream of chicken soup |
| 1 sm. jar pimento | |

Mix well. Put in 9x13 baking dish. Top in this order:

- | | |
|---------------------------------|---------------------------------|
| 1 cup grated cheese | 2/3 cup slivered almonds (opt.) |
| 1 1/2 cups crushed potato chips | |

Cook at 400 degrees for 20-25 minutes. For first 10 minutes cover with aluminum foil.

Margaret C. Reese

"GOOD CHICKEN CASSEROLE"

- | | |
|--------------------------------|----------------------------|
| 1 chicken or 4 chicken breasts | 1 sm. can peas and carrots |
| 1 can cream of chicken soup | (drained) |
| 1 can Golden mushroom soup | 1/2 stick butter |
| 1/2 cup milk | 1 box Stove Top stuffing |

Boil chicken 45 minutes until done. Chop the chicken. Melt butter in casserole dish. Add chicken, soups, milk and vegetables. Prepare stove top stuffing as directed on package. Top casserole with stuffing. Bake at 350 degrees for 45 minutes or until bubbly. Makes a lot.

Vicki C. Marsh

LEE'S CHICKEN CASSEROLE

2	cups diced chicken	1/2	cup water (to dilute the
2	cups cooked rice		soup)
1	small onion, chopped	1	cup mayonnaise
1	can cream of chicken soup	1/2	cup sliced almonds
1	can cream of celery soup	1	can sliced water chestnuts

Mix all ingredients and place in buttered casserole. Melt 1/2 stick margarine and mix with 1 1/2 cups crushed cornflakes and spread on top. Bake at 350 degrees for 40 minutes. Serves 6.

Anne Alexander

Mary Lou Pearson

Variation: Use 1 cup cooked rice, 2 Tbsp. chopped onion, no water, and 2/3 cup of mayonnaise. Topping: Approximately 1 cup corn-flake crumbs mixed with 2 Tbsp. melted butter.

Catherine Edwards

CHICKEN AND BROCCOLI CASSEROLE

1	pkg. chopped broccoli	2 or 3	cooked chicken breasts
1	cup cooked rice		(cubed)

Sauce:

1	can cream of chicken soup	1/8	tsp. curry powder
1/2	cup mayonnaise	1/2	cup cheese

Layer in this order: Broccoli, rice, chicken, sauce. Sprinkle top with bread crumbs or croutons. Bake at 350 degrees for 30 minutes. Serves 4-6.

Mary Arney

CHICKEN OR TURKEY CASSEROLE

2	cups cooked chopped chicken	2	tsp. grated onion (I use Tbsp.)
1	can cream of chicken soup	1/2	tsp. pepper
1	can mushrooms (drained)	1/2	tsp. salt
1	sm. jar pimentos, chopped	1/2	cup mayonnaise
1	can peas, drained	1	tsp. lemon juice
1	cup diced celery	3	hard cooked eggs, chopped
		1	cup slivered almonds

Mix above ingredients and top with 3/4 cup buttered bread crumbs. Bake at 350 degrees for 30 minutes or until bubbly.

Virginia Brown

CHICKEN OR HAM CURRY BAKE

- | | | | |
|---|---|-----|----------------------------|
| 1 | pkg. Uncle Ben's rice
(chicken flavored) | 1 | can cream of celery soup |
| 1 | pkg. frozen chopped broccoli | 1 | cup mayonnaise |
| 2 | cups (or more) chicken or
ham, cut up | 2 | tsp. prepared mustard |
| | | 1 | tsp. curry powder |
| 1 | cup cheddar cheese | 1/4 | cup grated Parmesan cheese |
| | | 1 | (4 1/2 oz.) can mushrooms |

Cook rice and broccoli. Spread rice in bottom of 13x9x2 baking dish or pan. Top with broccoli, then ham or chicken, followed by mushrooms then cheddar cheese. Blend mayonnaise, soup, mustard and curry. Spread over casserole. Sprinkle Parmesan cheese on top. Bake in 325 degree oven for 30 minutes. Serves 10.

Judy Gelaude

HOT CHICKEN SALAD

- | | | | |
|-----|--|--------------------------|-------------------------|
| 2 | cups cooked chicken
cut in bite size pieces | Salt and pepper to taste | |
| | | 1 | cup grated cheese |
| 1/2 | cup almonds | 1 | cup mayonnaise |
| 1 | can water chestnuts | 1 | cup french fried onions |

Celery salt to taste

Mix all ingredients except onions and bake in shallow baking dish or pan. Cover with onions. Bake at 350 degrees for 20 minutes.

Geneva Hanna

HOT CHICKEN SALAD

- | | | | |
|-----|--------------------------------|-----|---|
| 4 | cups cooked chopped
chicken | 2 | Tbsp. lemon juice |
| | | 1 | can cream mushroom soup |
| 3 | boiled eggs | 1/2 | cup (or small can) of sliced
water chestnuts |
| 1 | cup chopped celery | | |
| 1/2 | cup chicken broth | 2 | oz. chopped pimento |
| 1/2 | cup mayonnaise | | Salt and pepper to taste |

Heat soup and chicken broth together. Add to other ingredients and mix. Put in greased 8x12 casserole dish.

Topping

3 cups bread crumbs About 1 stick margarine, melted
Mix and put on top. I put the bread crumbs on top after it has gotten bubbly hot. Omit egg if you freeze. Bake at 350 degrees for 35 minutes.

Mace Pursley

EGG CASSEROLE

(Good for a brunch)

1 pkg. smoked sausage links - bite size pieces and browned
3 or 4 slices bread (cubed)

Beat:

6 eggs	3/4 tsp. dry mustard
1 1/4 cups milk	Salt and pepper
1/2 tsp. oregano	

Place bread and sausage in bottom of dish. Mix other ingredients and pour over bread and sausage mixture. Refrigerate overnight. Bake at 350 degrees for 45 minutes to 1 hour. Insert knife to test.

Claudette Pearson
Church Secretary

HAM CASSEROLE

1/4 cup chopped onion	2 cup cubed ham
1 (10 oz.) chopped broccoli (thawed and drained)	1 cup uncooked instant rice
2 Tbsp. melted butter	1/2 cup processed cheese
1 can chicken soup	1/4 cup milk
	1/2 tsp. Worcestershire sauce

Saute onion in butter, then add rest of ingredients. Pour into 1 1/2 qt. casserole. Top with buttered Ritz cracker crumbs. Bake 25-30 minutes at 350 degrees.

Ruby Bryant

SAUSAGE CASSEROLE

1 1/2 lb. pork sausage - cooked and drained
1 can water chestnuts, sliced
Saute:
4 - 5 spring onions, diced
1 large green pepper, diced
1 medium bunch celery, including leaves, diced

Simmer for 10 minutes:

2 pkg. chicken noodle soup
4 1/2 cups boiling water
1 cup brown rice

Combine ingredients, add salt and pepper to taste. Put in 3 qt. casserole. Add slivered almonds. Bake at 350 degrees for 1 1/2 to 2 hours.

Serves 12.

Ruth Brown

SAUSAGE AND EGG CASSEROLE

- | | | | |
|---|----------------------------------|------|------------------|
| 1 | lb. sausage, browned and drained | 9-12 | eggs, beaten |
| 4 | slices toast, cubed | 2 | cups milk |
| | Salt and pepper to taste | 1 | tsp. dry mustard |
| 1 | cup grated sharp cheese | | |

Blend all ingredients and pour in 13x9x2 casserole dish. Cover and refrigerate overnight. Bake at 350 degrees for 45 to 60 minutes. Yield: 10-12 servings.

Libby Kinlaw

SAUSAGE AND EGG BREAKFAST CASSEROLE

- | | | | |
|----|-------------------------|-----|----------------------------|
| 12 | slices thin white bread | 4 | eggs |
| | without crust | 1/2 | lb. shredded sharp cheddar |
| 1 | lb. bulk sausage | | cheese |
| | | 3 | cups milk |

Cook sausage and drain thoroughly on paper towels. Butter bread, top side up, and place in casserole dish. Spread 1/2 of cheese and 1/2 of sausage over slices. Beat milk and eggs and pour over the above. Place remaining buttered bread, sausage and cheese on top. Press down gently, making sure all of the bread is wet. Cover and place in refrigerator overnight. Bake uncovered at 325 degrees for 1 hour. (Excellent for Christmas breakfast.)

Widdy Barnhill

SAUSAGE AND WILD RICE CASSEROLE

- | | | | |
|---|----------------------------|-----|----------------------------|
| 1 | lb. sausage | 1 | med. onion, chopped |
| 1 | sm. can sliced mushrooms | 1 | pkg. Uncle Ben's Wild Rice |
| 1 | can cream of mushroom soup | 1/4 | cup raw white rice |
| 1 | can cream of chicken soup | | |

Brown sausage. Saute' onion and mushrooms in 1/2 stick margarine. Cook wild rice according to pkg. directions, adding the 1/4 cup raw white rice and 1/2 cup more water. Mix all ingredients together. Pour into a Corning dish. Bake covered for 25-30 minutes in 350 degree oven.

Wanda Blackledge

GRANNY'S CRABMEAT CASSEROLE

Cook 1/3 lb. spaghetti noodles (vermicelli).

Make cream sauce: 4 Tbsp. butter, 4 Tbsp. flour, 1 1/2 cups milk and mushroom juice. Stir until thick and add 1/2 cup grated cheddar cheese. Stir until melted, remove from heat. Add:

1/2 cup cooking sherry	1 can crabmeat, shredded
2 Tbsp. minced pimento	1 can mushrooms
1/2 tsp. Worcestershire sauce	
1/2 tsp. celery salt	
salt and pepper to taste	

Put in casserole after combining with spaghetti. Cover with 1/2 cup cheddar cheese. Heat and serve (350 degrees for 20-30 minutes).

Judy Gelaude

SALMON CASSEROLE

1 (16 oz.) can salmon	1 (10 oz.) can mushroom
2 Tbsp. butter	soup
3 Tbsp. flour	2/3 cup water
	2 cups broken potato chips

Drain oil from salmon. Melt butter. Add flour and blend well. Add soup and water; cook, stirring constantly until thickened. Add salmon and 2/3 of potato chips, mixing well. Pour into a greased casserole and arrange remaining potato chips on top. Bake at 375 degrees for 20 minutes.

Sarah Wallace

SEAFOOD CASSEROLE

1 can cream of chicken soup	1 cup chopped celery
1 cup canned milk	1 cup slivered almonds
1 can (6 1/2 oz.) tuna	1 cup chopped onion
1 cup shrimp or 1 can tiny shrimp	3/4 can of Chinese noodles

Mix all ingredients except noodles. Pour into casserole dish. Top with noodles and bake at 350 degrees for 30 minutes.

Pauline Parton

TREET CASSEROLE

- | | | |
|---|--------------------|--------|
| 1 | can Treet | Catsup |
| 1 | med. onion, sliced | Water |

Slice Treet into shallow casserole dish for first layer. Place thin layer of onions next. Then pour catsup over onions. Follow with another Treet layer, then onions, catsup, etc. Pour enough water (or V-8 juice) to almost cover. Cook at 350 degrees about 30 minutes.

Vicki C. Marsh

GREEN BEAN CASSEROLE

- | | | | |
|---|------------------------------|-------|--------------------------|
| 1 | can cut green beans, drained | 1 | sm. can water chestnuts, |
| 1 | can French Style beans, | | sliced |
| | drained | 1 | can French Fried onions |
| 1 | can cream of mushroom | 1 1/2 | cups cheddar cheese, |
| | soup | | grated |

Put alternate layers of drained beans and onions in casserole. Mix soup, water chestnuts, and 1/2 cup water. Pour over beans and onions. Sprinkle cheese on top and bake at 350 degrees for 30 minutes. Serves 8.

Fanna Ferguson

GREEN BEAN CASSEROLE

- | | | | |
|-------|----------------------------|---|-----------------------------|
| 2 | Tbsp. butter or margarine | 2 | pkgs. frozen French green |
| 2 | Tbsp. flour | | beans, cooked (or canned) |
| 1 | tsp. salt | 1 | cup grated Swiss or cheddar |
| 1 | tsp. sugar | | cheese |
| 1/4 | tsp. pepper | 2 | sm. pkgs. (1 1/2 cups) corn |
| 1/2-1 | Tbsp. instant minced onion | | flakes, crushed |
| 1/2-1 | pt. sour cream | 2 | Tbsp. melted butter or |
| | | | margarine |

Melt first 2 Tbsp. butter. Stir in flour, salt, sugar, pepper and onion. Add sour cream. Stir until thick. Fold in cooked beans. Pour into greased 2 qt. casserole. Sprinkle with grated cheese. Combine corn flakes and remaining butter and sprinkle over cheese. Bake at 400 degrees about 20 minutes (until bubbly). Yield: 6-8 servings.

Tracey Smith

GREEN BEAN CASSEROLE

- | | | | |
|---|---------------------------------------|---|------------------------------|
| 1 | can Golden Mushroom soup | 1 | can French fried onion rings |
| 2 | (1 lb.) cans French Style green beans | | Dash of pepper and soy sauce |
| 1 | can water chestnuts, sliced | | |

Combine ingredients except 1/2 can onion rings in pyrex baking dish. Bake at 350 degrees for 25 minutes. Top with remaining onion rings. Bake 5 minutes more. Recipe can be halved.

Ava Torrence

BAKED BEANS

- | | | | |
|---|----------------|---|-------------------------|
| 1 | Tbsp. mustard | 1 | onion, minced |
| 2 | Tbsp. molasses | | Several strips of bacon |
| 2 | Tbsp. sugar | 1 | can pork & beans |

Bake an hour or more in slow oven (250-300 degrees).

Lillian Ferguson

CREAMY BROCCOLI BAKE

- | | | | |
|-------|----------------------------|-----|----------------------|
| 1 1/2 | lbs. broccoli | 1/2 | cup shredded cheddar |
| 1 | can cream of mushroom soup | | cheese |
| 1/4 | cup milk | 1 | cup Bisquick |
| | | 1/4 | cup firm butter |

Cook broccoli. Drain. Place in ungreased dish. Mix soup and milk; pour over broccoli. Sprinkle with cheese. Mix Bisquick and butter until crumbly; sprinkle over cheese. Bake at 400 degrees for 20 minutes. or until brown.

Starr Todd

BROCCOLI-CAULIFLOWER CASSEROLE

- | | | | |
|---|----------------------------------|-----|-------------------------|
| 1 | (10 oz.) pkg. frozen broccoli | 1 | can cheddar cheese soup |
| 1 | (10 oz.) pkg. frozen cauliflower | 1/4 | cup milk |
| | | 1/3 | cup crushed cornflakes |

Cook vegetables by package directions and drain. Put in baking dish. Add cheese and milk. Mix. Bake 20 minutes. Then add cornflakes and bake 10 minutes more.

Lula Wilfong

BROCCOLI CASSEROLE

- | | | | |
|---|---|---|-------------------------|
| 2 | pkgs. chopped broccoli,
cooked as directed | 1 | cup grated sharp cheese |
| | | 1 | cup mayonnaise |
| 2 | eggs, well beaten | 1 | med. onion chopped |
| 1 | can mushroom soup
(undiluted) | 1 | stick margarine, cut up |

Mix all ingredients well, and then add hot drained broccoli. Top with crushed Ritz crackers. Bake 45 to 60 minutes at 350 degrees. Can be made ahead and refrigerated, except Ritz crackers.

Robin Cain

Jean W. Stewart

Shirley Arrowood

Variation: Shirley Arrowood uses 1 egg and 2/3 cup mayonnaise. She tops with 1 cup cheddar cheese snack crackers.

BROCCOLI CASSEROLE

- | | | | |
|---|----------------------------|-------|-------------------------|
| 2 | pkgs. broccoli | Pinch | curry |
| 2 | cups chopped chicken | 1 | tsp. lemon juice |
| 2 | cans cream of chicken soup | 1 | cup grated sharp cheese |
| 1 | cup mayonnaise | | |

Cover top with bread crumbs. Cook at 350 degrees for 20 minutes. Serves 12.

Eunice Lore

BEST-EVER BROCCOLI CASSEROLE

- | | | |
|-----|---|-----------------------|
| 2 | pkgs. frozen chopped broccoli - cooked and drained. | Add: |
| 1 | can cream of chicken soup | 2 Tbsp. chopped onion |
| 1 | jar Cheez Whiz | 2 eggs, beaten |
| 1/2 | cup mayonnaise | |

Topping

- | | | | |
|---|-------------------------|---|-----------------------------------|
| 1 | stick margarine, melted | 1 | roll of Ritz crackers,
crushed |
|---|-------------------------|---|-----------------------------------|

Mix together and sprinkle on top. Bake uncovered at 350 degrees for 25 minutes.

Sharon Deese

CABBAGE CASSEROLE

- | | |
|----------------------------------|--|
| 1 med. head cabbage,
shredded | 1 can mushroom soup
Salt and pepper |
| 1 med. jar pimento, chopped | 1 1/3 cups Pepperidge Farm
dressing (blue pkg.) |
| 1 sm. pkg. slivered almonds | |
| 1 cup grated cheese | 1/2 stick margarine |

Boil cabbage in salted, buttered water for 2 minutes. Mix well with all ingredients (except dressing and margarine). Pour into greased casserole and top with Pepperidge Farm dressing and melted margarine. Bake at 375 degrees for 30 minutes.

Elizabeth Cathey

CABBAGE CASSEROLE

- | | |
|-------------------------------------|---|
| 4 cups cabbage, coarsely
chopped | 1 cup extra sharp cheddar
cheese, grated |
| 1 can cream of celery soup | 1/2 cup mayonnaise |
| 1 cup milk | 1 cup corn flakes |
| 1 stick margarine, melted | |

Mix the soup, mayonnaise and milk together. Pour over cabbage in casserole dish. Add cheese and work it into the cabbage mixture. Stir the corn flakes into the margarine and sprinkle on top of the cabbage. Bake at 350 degrees for 45 minutes. Yield: 10-12 servings.

Libby Kinlaw

CHEESY CARROT CASSEROLE

- | | | | |
|-----|------------------|-----|-------------------|
| 12 | sliced carrots | 2 | cups milk |
| 1 | sm. onion | 1/8 | tsp. pepper |
| 1/4 | cup butter | 1/4 | tsp. celery salt |
| 1/4 | cup flour | 1/2 | lb. sharp cheddar |
| 1 | tsp. salt | | cheese, sliced |
| 1/4 | tsp. dry mustard | | Buttered crumbs |

Cook carrots in salted-to-taste water; drain. In saucepan, gently cook onion in butter for 2 or 3 minutes. Sift in flour, salt, and mustard, then milk; cook, stirring until smooth. Add pepper and celery salt. In 2-qt. casserole, arrange layers of carrots and cheese. Repeat until all is used, ending with carrots. Pour on sauce; top with crumbs. May freeze until ready for use or keep in refrigerator before cooking. If frozen, thaw overnight before cooking the next day. Cook at 350 degrees for 1 hour. Yield: 12 servings.

Note: People who don't even like carrots really go for this!

Jean Todd

EGGPLANT CASSEROLE

- 2 medium size eggplants - peel and cut up.

Cook in small amount of water until tender. Mash and add:

- | | | | |
|---|----------------------------|---|---------------------|
| 2 | Tbsp. minced onion | 2 | eggs, beaten |
| 2 | Tbsp. salad dressing | 2 | Tbsp. melted butter |
| 1 | cup cream of mushroom soup | | |

Put in greased casserole-layer of above mixture, layer of grated sharp cheese, ending with cheese on top. Cover with cracker crumbs and bake at 325 degrees for 30 to 40 minutes.

Louise W. Johnson

EGGPLANT CASSEROLE

- | | | | |
|---|------------------------|-----|----------------------------|
| 3 | cups cooked and mashed | 2 | whole eggs |
| | eggplant | 2 | Tbsp. finely chopped onion |
| 2 | Tbsp. salad dressing | 1/2 | cup sweet milk |

Mix the above 5 ingredients. Then prepare 1/2 lb. sharp cheese, grated; 1 cup cracker crumbs. Butter 1 1/2 qt. casserole. Put in layer of mixture, then sprinkle with cracker crumbs and cheese. Alternate the layers, ending with the crumbs and cheese. Dot with butter, bake 25 to 30 minutes in a 350 degree oven. Serve immediately.

Jane Alice Todd

CHEESY GARDEN CASSEROLE

- | | |
|--|--------------------------------------|
| 2 cups cooked brown rice | 1 3/4-2 cups Monterey Jack cheese |
| 2 cups cooked broccoli (cut in strips) | 1 3/4-2 cups Longhorn cheddar cheese |
| 1 1/2-2 cups zucchini (sliced) | |
| 2 cups (sliced) mushrooms | 1 cup carrots (shredded) |
| | 15 oz. Ragu marinara sauce |

Place rice on bottom of baking dish. Steam vegetables until tender. Drain. Spoon vegetables and mushrooms over rice. Top with Ragu. Cover and bake for 30 minutes at 375 degrees. Combine cheeses. Sprinkle over casserole. Cook 5 more minutes.

Cathy Brown

CHEESE GRITS CASSEROLE

- | | |
|----------------------|---------------------|
| 2 cups boiling water | 1 cup instant grits |
| 1 tsp. salt | |
- Mix well.

- | | |
|-------------------|---------------------|
| 2 cups whole milk | 1/2 stick margarine |
|-------------------|---------------------|

Add. Mix well. Spoon into buttered 3 qt. casserole.

- | | |
|-------------------------------------|---------|
| 4 oz. shredded sharp cheddar cheese | Paprika |
|-------------------------------------|---------|

Sprinkle on top. Bake at 350 degrees for 20-30 minutes or until mixture thickens. Remove from oven and sprinkle generously with paprika. Serve hot. Yield: 8 servings.

Ruth Brown

LIMA BEAN CASSEROLE

- | | |
|------------------------|--|
| 3 pkgs. Fordhook limas | 1 pkg. Dry Italian dressing mix |
| 4 slices diced bacon | |
| 1 med. onion, sliced | 1/2 tsp. oregano |
| 3 Tbsp. flour | 1 (8 oz.) pkg. mozzarella cheese, sliced |
| 1/3 cup milk | |

Preheat oven to 350 degrees. Cook limas as directed and drain. Saute bacon until crisp. Drain and reserve 3 Tbsp. drippings. Set aside. Saute onions, remove from heat. Stir in flour and blend in milk. Cook until thickened and smooth. Combine limas with sauce and oregano, Italian dressing mix, bacon and onions. Pour 1/3 mixture into 2 qt. casserole. Top with some cheese slices. Layer, ending with cheese on top. Bake, uncovered, at 350 degrees for 30 minutes.

Virginia Brown

ONION CASSEROLE

Slice 2 or 3 large onions (thick) 2 cups corn flakes
 1 can cream of mushroom 1 stick margarine
 soup (undiluted)

Line ungreased 9x13 casserole with onion slices. Pour soup over onions. Cover with corn flakes. Dribble melted margarine over top. Bake at 325-350 degrees for 1 hour. Cover with foil 30 minutes, then cook uncovered last 30 minutes. 6-8 servings.

Mary Catherine Blair

PASTA PRIMAVERA (WOK)

1/2 cup unsalted butter 1 lg. garlic clove, minced
 1 onion, chopped
 Saute' until tender.
 6 oz. cauliflower, sliced 1 carrot, sliced thin
 Add to Wok-Saute 1 minute.
 1 lb. asparagus, 1/4 diagonal 1/2 lb. mushrooms, sliced
 slices 1 med. zucchini, sliced 1/4"
 Add and saute 1 to 3 minutes.
 2 Tbsp. fresh or 2 tsp. dried 2 oz. prosciutto or other ham
 basil 5 green onions, chopped
 1 cup thawed tiny peas
 Add and saute 1 minute.
 1/2 cup chicken stock 1 cup whipping cream
 Add. Heat.

Toss with 1 lb. cooked linguine or Fettucini and some Parmesan cheese. Sprinkle with balance of 1 cup Parmesan cheese.

Ruth Brown

PILAF

- 1 stick butter
- 1 round vermicelli
- 2 cups long grain rice
- 2 pkgs. Lipton Noodle Soup
(large size)
- 4 cups hot water

Place butter, vermicelli and rice in pan and saute until vermicelli is brown. Add soup and hot water. Bring to boil. Stir, cover and simmer for 20 minutes. Uncover and stir. Cover again. Remove from heat and let stand 20 minutes.

Ruth Brown

POTATO CASSEROLE

- | | |
|------------------------------|------------------------|
| 6 medium potatoes | 1/3 cup chopped onions |
| 2 cups shredded sharp cheese | 1 tsp. salt |
| 1/4 cup margarine | 1/2 tsp. pepper |
| 1/2 cup sour cream | |

Boil potatoes in jackets until tender; cool and dice. Melt margarine and cheese. Add sour cream, onions, salt and pepper. Bake at 350 degrees for about 25 minutes or until bubbly.

Monica Cain

HASH BROWN POTATO CASSEROLE

- | | |
|--|---|
| 1 (32 oz.) pkg. frozen hash
brown potatoes (thawed) | 1 (8 oz.) carton commercial
sour cream |
| 3/4 cup margarine, melted | 1 cup (4 oz.) shredded
cheddar cheese |
| 1/2 cup chopped onions | |
| 1 (10 3/4 oz.) can cream of
chicken soup, undiluted | 2 cups corn flakes |

Combine potatoes, 1/2 cup butter, onion, soup, sour cream and cheese; stir well. Spoon into a greased 2 1/2 qt. casserole. Crush cereal, stir in remaining butter. Sprinkle over potato mixture. Bake at 350 degrees for 50 minutes. Garnish with a lemon twist and parsley if desired. Yield: 10-12 servings.

Helen Carson

HASH BROWN POTATO CASSEROLE

- | | | | |
|----|----------------------------|-----|---------------------|
| 24 | oz. pkg. frozen hash | 1/2 | tsp. salt |
| | brown potatoes-thawed | 1 | onion, chopped |
| 2 | cans cream of potato soup | 1/2 | cup Parmesan cheese |
| 8 | oz. sour cream | 1/8 | tsp. pepper |
| 8 | oz. cheddar cheese, grated | | |

Mix together. Place in 9x13 baking dish. Bake about 45 minutes at 350 degrees. Serves 8 or so.

Becky Miller

NEW POTATO CASSEROLE

3 to 6 red potatoes boiled, chilled for 4 hours and grated. Melt 1/2 stick margarine and 3/4 cup sharp cheese. Add 8 oz. carton sour cream, 3 Tbsp. chopped green onion, salt and pepper. Combine in greased casserole and bake 1 hour at 350 degrees.

Bet Pearson

CHEESE POTATOES

- | | | | |
|---|--|-----|-------------------------------------|
| 3 | cups instant potato flakes,
made according to pkg.
directions (I like Astor
best) | 1/4 | lb. sharp cheddar cheese,
grated |
| | | 1 | cup sour cream |
| | | 1/4 | cup butter |

Make potatoes according to package directions. Add cheese, sour cream, and butter. Pour into baking dish and bake at 400 degrees about 20 minutes, or until slightly brown on top. Cool 10 to 15 minutes before serving. Yield: 8 to 10 servings.

Jean Todd

SCALLOPED POTATOES

Irish Potatoes—peeled and thinly sliced (estimate 1 1/2 potatoes per serving)	Butter or margarine
Onions (optional) peeled and thinly sliced	Plain, all-purpose flour
	Milk
	Salt
	Pepper

In a greased deep casserole dish begin with layering butter pieces then potatoes and onions. On each layer place more butter pieces, a sprinkle of salt, pepper and flour and 3 or 4 tablespoons of milk. After several layers leave 1 1/2" space before covering with lid or aluminum foil. Bake in a 375 degree oven until potatoes seem tender about 25-30 minutes.

Nancy Wilson

CHRISTMAS RICE

1 cup rice (uncooked)	2 lg. peppers (diced)
2 1/2 cups chicken broth	1 sm. jar chopped pimento
1 cup water	1 can mushrooms
1 stick margarine	1 Tbsp. salt
1 lg. onion (chopped)	

Mix all ingredients except rice and heat to boiling. Add rice, then cook according to rice directions-or cook in casserole in oven for 45 minutes to an hour. Stir a few times while cooking in oven. 6-8 servings.

Hazel Dixon

GREEN RICE

2 cups uncooked rice	2 beaten eggs
2/3 cup Wesson oil	2 cups grated sharp cheese
3 med. onions (chopped)	1 clove garlic (minced)
1 cup chopped parsley	2 green peppers (chopped fine)
2 Tbsp. salt	2 cups milk

Cook rice (with no salt). Drain, add milk and beaten eggs, and all other ingredients. Bake in casserole 45 minutes at 350 degrees. Can be frozen cooked or uncooked. Serves 16 people. Good with baked ham and baked fruit casseroles.

Eunice Lore

SPINACH CASSEROLE

- | | | | |
|---|-----------------------------|-------|-----------------------|
| 1 | pkg. chopped frozen spinach | 1/4 | tsp. salt |
| 1 | pkg. frozen creamed onions | 8 1/2 | oz. pkg. cornbread or |
| 2 | eggs | | muffin mix |
| 1 | cup sour cream | 1/2 | cup grated cheese |
| 1 | stick margarine, melted | | |

Cook frozen items. Drain spinach. Add other ingredients. Pour into 1 1/2 qt souffle dish (greased). Bake 40 minutes at 350 degrees. Serves 8-10.

Anne Alexander

SQUASH CASSEROLE

- | | | | |
|-----|---------------------------|-----|----------------------------|
| 2 | lbs. squash | 1/4 | cup green pepper (chopped) |
| 1 | stick butter | 1 | can cream of chicken soup |
| 1 | onion (chopped very fine) | 1/2 | pkg. Pepperidge seasoned |
| 1 | carrot (grated) | | crumbs |
| 1/2 | pt. sour cream | | Salt and pepper |

Cook squash and onion in salted water until tender. Drain. Add remaining ingredients, reserving half the crumbs for topping. Sprinkle remaining crumbs mixed with Parmesan cheese on top. Bake at 350 degrees until bubbly.

Virginia Brown
Anne Hanna

SQUASH CASSEROLE

- | | | | |
|-------|-----------------------------------|-----|------------------------|
| 1 | lb. yellow squash, sliced | 1/4 | stick butter |
| 1 | small onion, chopped | 1 | egg |
| 1 1/2 | cups grated cheddar cheese (mild) | 1/4 | cup milk |
| | | 10 | Ritz crackers, crushed |

Boil squash and onion until tender. Drain and mash. Add cheese and butter. Beat egg and milk together. Add to squash. Add crackers, salt and pepper and mix. Bake at 350 degrees until set. Serves 4-6.

Paula Dixon

SQUASH CASSEROLE

- | | | | |
|---|---------------------------|---|---------------------------|
| 2 | lbs. cooked yellow squash | 1 | can cream of chicken soup |
| 2 | carrots, grated | 1 | cup (8 oz.) sour cream |
| 1 | Tbsp. grated onion | 2 | oz. pimiento (optional) |

Mix the above ingredients together and set aside. Then mix 1 stick melted margarine and 1 (7 oz.) pkg. Pepperidge Farm Herb Stuffing. Put 1/2 of this mixture in bottom of greased casserole dish. Add squash mixture and top with the remaining crumb mixture. Cook at 375 degrees for 35 minutes.

Lillian Ferguson

SQUASH CASSEROLE

4-5 cups of yellow squash, cut up, boiled until tender, drained and mashed. Add salt to taste, 3/4 stick margarine, 1 chopped onion, 1 small green pepper, 1 egg, 2 Tbsp. flour, 1 tsp. baking powder. Beat until fluffy. Pour into a buttered baking dish. Sprinkle with bread crumbs. Bake at 350 degrees about 35 or 40 minutes.

Lula Wilfong

BEST SQUASH CASSEROLE

- | | | | |
|-----|--------------------------|---|---------------------------|
| 2 | lb. fresh summer squash, | 1 | can cream of chicken soup |
| | cooked | 1 | pkg. Pepperidge Farm Herb |
| 1/2 | pt. sour cream | | stuffing |
| 1 | medium chopped onion | 1 | stick margarine |

Melt butter. Add all of stuffing to butter and fluff with fork. In medium casserole dish, combine cooked squash, soup, sour cream, chopped onion and 2/3 of stuffing mix evenly in dish. Use remaining stuffing for topping. Bake at 350 degrees for 20-30 minutes until topping is golden brown. Can be frozen before or after cooking. Serves 6-7.

Becky I. Pearson

Margaret D. Reese

Lil Summerville

Karen Willis

SQUASH (OR EGGPLANT) CASSEROLE

3 cups cooked, drained, and mashed squash. Add 2 Tbsp. salad dressing, 2 eggs, 2 Tbsp. finely chopped onion and 1/2 cup sweet milk. Prepare 1/2 lb. sharp grated cheese and 1 cup cracker crumbs. Butter or spray a 1 1/2 qt. casserole dish. Alternate layers of squash, cheese and crumbs, ending with cheese and crumbs on top. Dot with butter. Bake 25-30 minutes at 350 degrees.

Margaret Pursley

SWEET POTATO CASSEROLE

- | | |
|---|------------------------------------|
| 3 cups sweet potatoes-
cooked and mashed | 1/2 cup milk or cream
Dash salt |
| 1 cup sugar | 1 tsp. vanilla or to taste |
| 3 eggs | 1/2 stick margarine-melted |

Mix ingredients together and put mixture into a greased 2-qt. casserole. Cover with the following topping:

- | | |
|---------------------|------------------------------|
| 1 cup brown sugar | 1/2 stick margarine-softened |
| 1/4 cup plain flour | 3/4-1 cup chopped pecans |

Bake uncovered at 350 degrees for 30 minutes. May be frozen (DO SO BEFORE BAKED). Allow 20-30 minutes additional time if baking in frozen state. May be used as a vegetable or dessert.

Knoxie Cloninger	Dot Carson
Carrie Wilson	Helen Carson

VEGETABLE CASSEROLE

- | | |
|---|---|
| 1 can French style green
beans (drained) | 1/4 cup chopped celery
1 can celery soup |
| 1 can shoe peg corn (drained) | 1 cup sharp grated cheese |
| 1/4 cup chopped onion | 1 small carton sour cream |
| 1/4 cup chopped green pepper | |

Topping:

- | | |
|--------------------------|--|
| 1/2 cup slivered almonds | 1 cup tidbit cheese crackers
(crumbled) |
| 1/2 stick margarine | |

Mix all vegetables thoroughly with soup, cheese and sour cream. Put in 2-qt casserole dish. Cover mixture with cheese crumbs and almonds. Dribble melted margarine over the top. Bake at 350 degrees for 45 minutes. This can be made into 2 small casseroles to share one.

Pauline Parton

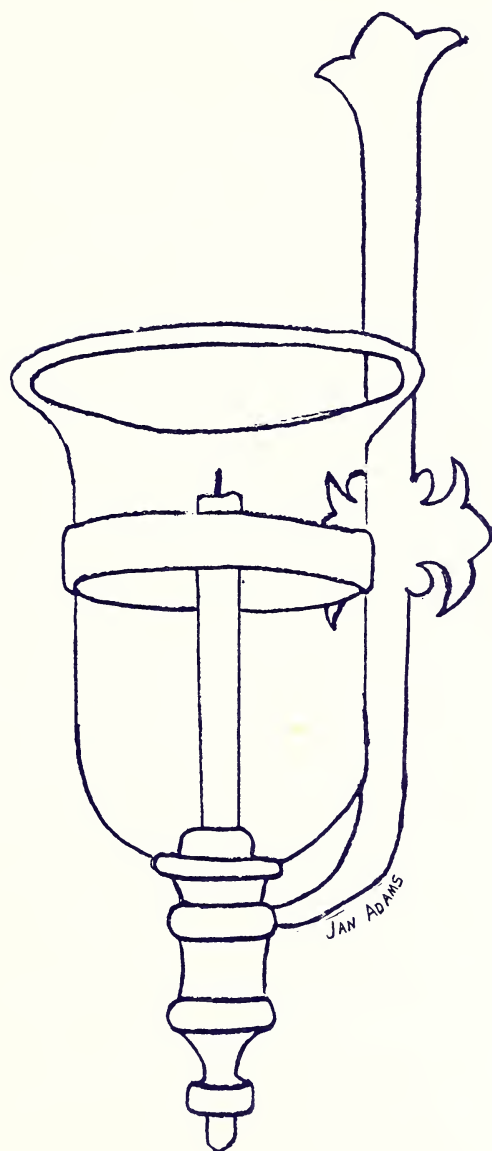
VEGETABLE CASSEROLE

- | | | | |
|-----|-----------------------------|-----|--------------------|
| 1 | can French cut green beans | 1/2 | cup chopped celery |
| 1 | can shoepeg corn | 1/2 | cup grated cheese |
| 1 | can cream of celery soup | 1/2 | cup sour cream |
| 1/2 | can water chestnuts-sliced | 1 | stick margarine |
| | or 1/2 cup slivered almonds | 35 | Ritz Crackers |

Mix soup and sour cream and add to drained vegetables. Add water chestnuts and celery. Melt margarine and mix with crushed Ritz crackers. Top with cracker mix and grated cheese. Bake at 350 degrees for 45 minutes in a two quart casserole.

Haidee Richardson

DESSERTS



SANCTUARY SCONCE

ISAIAH 7:14, 15

Therefore the Lord himself will give you a sign: Behold the virgin shall conceive, and bear a Son, and shall call his name Immanuel.

Curds and honey He shall eat, that He may know to refuse the evil and choose the good.

APPLE CRISP

- | | | | |
|-------|---------------------|-------|------------------|
| 4 | large apples (tart) | 1 | tsp. cinnamon |
| | cut into pieces | 1 1/2 | cups plain flour |
| 1 1/2 | cups sugar | 1 1/3 | sticks margarine |

Place apples in bottom of buttered 8-inch square pan. Combine 1/2 cup sugar with cinnamon. Sprinkle over apples. Sift 1 cup sugar with flour; cut butter into this until crumbly. Sprinkle over apples. Bake at 400 degrees for 40-50 minutes.

Betty H. Hanna

APPLE DEUTCHEN

- | | | | |
|---|-----------------|-----|-------------|
| 1 | yellow cake mix | 1/2 | cup coconut |
| 1 | stick oleo | | |

Mix together like pastry. Pack into greased, floured 13x9 pan. (I use 2 smaller pans.) Cook 10 minutes at 325 degrees. Spread with 2 cups apples. Cover with sugar mixture (1/2 to 3/4 cup sugar, 1 tsp. cinnamon). Drizzle over this 1 cup sour cream into which 1 egg has been beaten. Cook at 325 degrees for 25 minutes.

Eunice Lore

APPLE DUMPLING

- | | | | |
|-------|------------------|-----|-------------------------|
| 5 | med. tart apples | 2 | Tbsp. margarine |
| 5 | canned biscuits | 1/4 | tsp. cinnamon |
| 1/3 | cup sugar | 4 | drops red food coloring |
| 1 1/2 | cups water | | |

Core apples-Pare or leave skins on-Roll out each biscuit thinly-Place an apple in center of each. Fill centers with a mixture of sugar and cinnamon. Dot each apple with 2 tsp. margarine. Wrap up and seal. Boil 2/3 cup sugar and water with 2 Tbsp. margarine for 3 minutes. Add food coloring. Pour syrup around apples in flat casserole and bake at 425 degrees for 40 to 45 minutes.

Edna Hanna

APPLES-BROWN BETTY

6 to 8 lg. apples, unpeeled, cored and sliced in quarters or eighths	2 tsp. cinnamon 1 1/2 - 2 cups sugar 1/2 cup plain flour
2 1/2 cups bread crumbs-(use leftover toast, stale buns, biscuits, rolls, muffins, cornbread)	1 stick butter

Generously grease a large rectangular pyrex dish. In a large bowl stir dry ingredients together to blend. Arrange apple slices in bottom of dish. Distribute slices of butter over apples. Sprinkle dry mixture over all. Cover and bake in a 350 degree oven for about 20 minutes. Remove cover and let bake 5-7 more minutes to brown the crust. Delicious plain or while warm served with vanilla ice cream or whipped topping.

Note: For variation, stir in some raisins with the dry ingredients. Also, a different combination of spices, according to preference, such as ground cloves, nutmeg, allspice or apple pie spice can be used.

Nancy Wilson

DIET BAKED APPLES

8 or 9 apples, cored and sliced	Dash of cinnamon and nutmeg
1 (8 oz.) can of diet strawberry soda	

Place apples close together in baking dish. Sprinkle cinnamon and nutmeg over them. Pour an 8 oz. can of diet strawberry soda over them. Bake until soft at 350 degrees.

Mace Pursley

BANANA ROLLS

2 eggs	1 tsp. vanilla
1 lg. can evaporated milk	2 cans cocktail peanuts, ground fine
Small amount of water	6-8 bananas
1 cup sugar	
3/4 cup plain flour	

Cook first 5 ingredients in double boiler until thick. Add vanilla. Slice each banana in 3 pieces and dip each piece in custard and roll in peanuts. May be used as a dessert or an appetizer. If used for appetizer, cut bananas in smaller bite sized pieces.

Peggy Starr

CHOCOLATE DELIGHT

- | | |
|----------------------|--------------------------------------|
| 1 stick oleo | 12 oz. Cool Whip (or Super-brand) |
| 1 cup plain flour | |
| 1 cup chopped pecans | 1 lg. pkg. instant chocolate pudding |
| 8 oz. cream cheese | |
| 1 cup xxxx sugar | 3 cups milk |

Melt 1 stick oleo and mix it with 1 cup plain flour and 1 cup chopped pecans. Pat this mixture over bottom of 9x11 pyrex dish. Keep patting until smooth and even. Bake for 15 minutes at 325 degrees. Let it get brown and then cool. In mixer, mix 8 oz. pkg. cream cheese with 1 cup xxxx sugar and 1/2 of the Cool Whip. Spread this over cooled crust. Mix large pkg. instant chocolate pudding with 3 cups milk according to directions on box. Spread this over mixture. Put in refrigerator for about 1 hour. Spread remainder of Cool Whip over all and put back into refrigerator until ready to serve. 14-16 servings.

Lois Torrence Carson

Variation: Use 1 1/2 cups flour and a 9x13 pan. Bake 20 minutes at 300 degrees. Sprinkle nuts on top.

Margaret Pursley

CHOCOLATE DELIGHT

Makes 3 layers. Use 9x13 pan. Make ahead.

First layer:

- | | |
|-------------------------|----------------|
| 2 sticks butter, melted | 1 tsp. vanilla |
| 2 cups flour | 1 cup nuts |
| 4 tsp. sugar | Pinch of salt |

Mix all these ingredients together thoroughly. Press into pan. Bake at 350 degrees for 25 to 30 minutes or until golden brown. Cool completely (1 hour) or put in refrigerator.

2nd layer: In mixer combine:

- | | |
|--|---------------------------|
| 1 (8 oz.) pkg. cream cheese (softened) | 1/2 large Cool Whip |
| | 1 cup 10-X powdered sugar |

Spread on 1st layer.

3rd layer:

1 large instant chocolate pudding. Use the pie recipe on back of the pudding box. Spread on 2nd layer. Spread other 1/2 of Cool Whip on 3rd layer. Garnish with nuts.

Knoxie Cloninger

CHOCOLATE ECLAIR

- | | | | |
|---|---|---|------------------------|
| 1 | (5 1/2 oz.) vanilla instant pudding and pie mix | 1 | large Cool Whip |
| | | 1 | can chocolate frosting |
| 1 | box graham crackers | | |

Prepare pudding following package directions. Mix with Cool Whip. Cover bottom of 13x9 pyrex casserole with whole graham crackers. Spread half of pudding mixture over graham crackers, then another layer of crackers. Spread rest of pudding mixture and another layer of graham crackers. Refrigerate overnight. Spread chocolate frosting over top and refrigerate.

Carrie Wilson

CHOCOLATE ROLL

- | | | | |
|---|-------------|-----|--------------------|
| 1 | cup sugar | 6 | eggs |
| 1 | Tbsp. flour | 1/2 | pt. whipping cream |
| 3 | Tbsp. cocoa | | |

Mix sugar, flour, and cocoa. Add egg yolks to mixture. Beat egg whites until stiff and fold into mixture. Line a 9x13 pan with wax paper and grease. Pour mixture in and bake for 20-25 minutes. When cool, spread cake with whipped cream and fold into a roll. Refrigerate. Serves 8-10 people.

Dee Cain

MAMA'S CUSTARD

When I was a little girl, this was my favorite dessert. I love it while it is still warm.

- | | | | |
|-----|-----------------|---|--------------|
| 3 | eggs | 2 | cups milk |
| 1/8 | tsp. salt | 1 | tsp. vanilla |
| 1/2 | cup brown sugar | | |

Scald the milk. Beat eggs lightly. Add salt, sugar, milk and vanilla. Pour into 6 individual greased baking cups. Place in pan of water. Bake at 325 degrees for 30 minutes or until done. (Knife will come out clean.)

Jean W. Stewart

DATE ROLL

- | | | | |
|----|--------------------|-----|------------------------|
| 24 | graham crackers | 1/4 | tsp. salt |
| 1 | cup nuts (chopped) | 20 | marshmallows (1/4 lb.) |
| 1 | pkg. dates | 1 | cup whipping cream |
1. Roll crackers fine, reserving about 1/3 cup for coating roll.
 2. Add chopped nuts and dates and marshmallows, cut very fine, and salt.
 3. Fold in stiffly beaten cream. Make into roll, roll in the dry crumbs. Wrap in wax paper and chill.
 4. Slice for serving. (10 to 12 servings.)

Note: Mixture may be moistened with milk, and the whipped cream used as garnish in serving.

Dot Carson

HAWAIIAN PARADISE DESSERT

- | | | | |
|-----|----------------------------|-----|----------------------------|
| 1/2 | cup melted margarine | 1 | (20 oz.) can crushed pine- |
| 2 | cups graham cracker crumbs | | apple (drained) |
| 2 | eggs | 2 | bananas, sliced |
| 2 | cups powdered sugar | 1 | (8 oz.) carton Cool Whip |
| 3/4 | cup soft margarine | 1/2 | cup chopped nuts |
| 1 | tsp. vanilla | | |

Press crumbs and melted margarine into 13x9 pan. Mix eggs, soft margarine, and vanilla. Beat for 5 minutes. Spread over crumbs and chill 30 minutes. Spread on fruit and cover with Cool Whip and nuts. Cover with foil and refrigerate for 24 hours. Serves 15.

Haidee Richardson

LEMON FROZEN DESSERT

- | | | | |
|---|------------------------------|-------|----------------------------|
| 2 | eggs (separated) | 1 1/4 | cups graham cracker crumbs |
| 3 | lemons (juice and rind) | 1/2 | tsp. vanilla |
| 4 | Tbsp. margarine | 1/2 | pt. whipping cream |
| 1 | can sweetened condensed milk | | |

1st layer: Melt butter and add graham cracker crumbs. Press into bottom of pyrex.

2nd layer: Add egg yolks to condensed milk and mix thoroughly. Add lemon juice slowly, and also enough lemon rind to taste. Fold in stiffly beaten egg whites. Smooth this mixture over melted butter and crumbs.

3rd layer: Whip cream and add a little sugar and vanilla to whipped cream. Spread on top of other mixture, cover and freeze.

Bootie Morrow

OREO COOKIE FREEZE

- | | | | |
|-----|-------------------------|---|----------------------------|
| 28 | Oreo cookies | 1 | tsp. vanilla |
| 1/4 | cup melted margarine | 4 | sq. semi-sweet chocolate |
| 1/2 | gal. vanilla ice cream | 6 | Tbsp. margarine |
| 1 | cup sugar | 1 | lg. Cool Whip |
| 1 | sm. can evaporated milk | 1 | cup chopped toasted pecans |

Toast pecans in 3 Tbsp. margarine at 350 degrees for 10 minutes. Crush Oreos and mix with melted margarine. Spread into a 9x13 pan and freeze. Soften ice cream and spread on top of the cookies. Refreeze. Bring to a boil the sugar, evaporated milk, vanilla, chocolate squares, and margarine. Boil for 1 minute, cool. Pour over ice cream and refreeze. Mix Cool Whip with nuts and spread over chocolate. Keep frozen until ready to serve.

Kelly Burrell

PINEAPPLE DESSERT

- | | | |
|---|---------------|----------------------------|
| 1 | cup sugar | 1 1/2 cups pineapple juice |
| 2 | eggs (beaten) | |

Mix above together, then stir and cook until thick—add 1 box lemon jello and 1 envelope Knox gelatin dissolved in 2 Tbsp. cold water. Let cool. Add 1 can (15 1/4 oz.) crushed pineapple (juice and all). Have chilled one large can Pet milk (to make whip better put milk in bowl for one hour in freezer). Beat until stands in peaks. Add to above mixture. Line casserole dish (17x12 1/2) with vanilla wafers (crushed). Add mixture. Cover with more vanilla wafer crumbs. Chill overnight. May also be made into three pies. Serves about 20 people.

Mary Catherine Blair

GYPSY PUDDING

- | | | |
|-----|--------------|-----------------------------|
| 2/3 | cup sugar | Lady fingers or sponge cake |
| 2 | Tbsp. flour | Almonds |
| 2 | eggs | 1/2 pt. cream whipped and |
| 1 | qt. milk | flavored |
| 1 | tsp. vanilla | |

Mix sugar, flour, and eggs. In a double boiler scald milk and add egg mixture gradually, stirring constantly until thickened and coats a spoon. Remove from heat and add vanilla. Layer a serving bowl with lady fingers (may be sprinkled with sherry) and chopped almonds. Pour custard over and continue until full. Top with whipped cream. This dessert was always served at Thanksgiving, and at special times, by my mother and grandmother.

Gwynne Blair

OZARK PUDDING

(An old and simple dessert)

1	lg. egg	1/2	cup chopped nuts
3/4	cup sugar	3/4	cup chopped apple (use a flavorful and quick-cook- ing apple-like McIntosh)
1/2	cup sifted flour		
1/4	tsp. salt	1	tsp. vanilla
1 1/4	tsp. baking powder	1/4	tsp. almond

Beat egg and sugar until light; add flour, sifted with baking powder and salt. Mix well. Fold in remaining ingredients. Pour into well-greased 8-inch square pan, or glass pie plate and bake at 350 degrees for about 35 minutes. Serve warm with whipped cream, or Cool Whip. Six servings.

Ruth Carson

PERSIMMON PUDDING

1 qt. persimmon pulp, derived by straining through a sieve approximately 2 1/2 qts. of persimmons. Add:

1 1/2	cups flour	1 1/2	sticks of butter, melted
1 1/2	cups sugar	4	eggs
2	tsp. soda	2	cups buttermilk
1/2	tsp. salt		Dash of nutmeg

Mix all ingredients and pour into a shallow baking dish. Place in a 275 degree oven. Stir every time the pudding puffs, approximately every 10 to 15 minutes. Pudding will gradually shrink and turn a dark reddish brown. It will be done in about 1 hour and 20 minutes. Serve hot with a generous serving of whipped cream. Pudding gets better each time you warm it over.

E. S. Whitesides, M.D.

STRAWBERRY PUDDING

- | | | | |
|---|---|---|---|
| 1 | (6 oz.) pkg. of instant vanilla pudding mix | 1 | qt. of fresh strawberries or 1 (10 oz.) pkg. of partially thawed strawberries and juice |
| 3 | cups cold milk | | |
| 1 | (8 oz.) container of Sour cream | | Vanilla wafer crumbs (not too fine) |
| 1 | Tbsp. vanilla | 1 | (8 oz.) container of whipped topping |
| 1 | (3 oz.) pkg. strawberry gelatin | | |
| 1 | cup boiling water | | |

Mix pudding mix and milk. When thick add sour cream and vanilla. Dissolve gelatin in boiling water. Chill until syrupy. Add fresh strawberries or thawed frozen berries. Place a layer of wafer crumbs in bottom of casserole (9x12). Add a layer of pudding and a layer of the strawberry mixture. Add a layer of crumbs, then pudding and berries. Ice with whipped topping and garnish with crumbs. Serves 12.

Edna Hanna

STRAWBERRY PUDDING

- | | | | |
|---|--|-----|---|
| 3 | cups fresh strawberries (I use more--use your own judgement) | 1/3 | cup sugar (use more for additional berries) |
| 2 | small pkgs. strawberry jello | | |
| | Slice berries. Add sugar and jello. Heat just enough to dissolve the sugar and jello. Chill. | | |
| 2 | sm. pkgs. instant vanilla pudding | 1 | cup sour cream |
| 3 | cups milk | 3 | cups Cool Whip |

Mix pudding with milk. Add sour cream. Fold in Cool Whip. Chill. Layer in a glass bowl vanilla wafers, pudding mix and strawberry mixture. Continue layering until the bowl is full. Top with Cool Whip and garnish with whole strawberries.

Note: This is very good using fresh peaches and peach jello.

Leslie S. Williams

PUMPKIN CRISP

- | | |
|---------------------------|-----------------------|
| 1 (16 oz.) can pumpkin | 3 eggs |
| 1 lg. can evaporated milk | 1 box yellow cake mix |
| 1 cup sugar | 1 cup chopped nuts |
| 1/2 tsp. cinnamon | 2 sticks oleo-melted |

Preheat oven to 350 degrees. Line 9x13x2 pan with waxed paper-bottom and sides. Mix pumpkin, milk, sugar, eggs, and cinnamon. Pour into pan. Pour dry cake mix over top. Pat nuts into mix evenly. Spoon melted oleo over top. Bake 60 minutes. Cool, invert on tray. Remove paper. Frost and refrigerate. Cut in desired size squares.

Jane Alice Todd

SODA POP ICE SHERBERT

1/2 gal. or 2 liters of flavored carbonated beverage (We used Shasta's Orange)

2 cans of sweetened condensed milk

Pour the above ingredients into a 4 or 5 qt. ice cream can, and freeze according to the directions with the freezer.

Note: A tasty option is adding to the original ingredients, a 1 lb. can ((or No. 2 can) of crushed pineapple, undrained. This recipe can be halved very easily, for smaller freezers.

Mary Ruth and Rachel Pursley

SNOW BALLS

- | | |
|--------------------------------|--------------------------|
| 1 stick margarine | 1 cup sugar |
| 1 lg. can crushed pineapple | 1 lg. Cool Whip |
| 1 1/2 cups Angel Flake coconut | 1 box Nabisco brown edge |
| 1 cup nuts | wafers |

Cook together the first five ingredients. Let cool. Spread between three wafers. Ice each stack with Cool Whip, sprinkle with coconut and put cherry on top.

Geneva Hanna

STRAWBERRIES ROMANOFF

- | | |
|----------------------------------|-------------------|
| 1 qt. fresh strawberries, capped | 1 to 2 Tbsp. rum |
| 1 cup sour cream | 1/4 tsp. cinnamon |
| 1/3 cup brown sugar | Dash nutmeg |

Mix all ingredients except strawberries. Thin with milk if necessary. Pour romanoff over strawberries in parfait glasses. Serves 4.

Debbie Hanna Griffiths

STRAWBERRY CRUMBLE

Mix this crumb crust first and let cool.

- | | |
|-----------------------------------|-----------------------------|
| 1 1/2 cups plain flour | 3/4 cup soft margarine |
| 1/3 cup firmly packed brown sugar | 1 cup finely chopped pecans |

Mix well and bake (about 20 minutes) at 350 degrees. Stir several times. Should be lightly browned and in crumbs. Remove from oven and cool.

Mix these ingredients together:

- | | |
|--|--------------------------------|
| 2 egg whites | 2 tsp. fresh lemon juice |
| 10 oz. strawberries, fresh or frozen | 1 (10 oz.) cup whipped topping |
| 1 cup sugar if fresh strawberries or 3/4 cup sugar if frozen | |

Beat 10 to 20 minutes at moderate speed. Add whipped topping, fold in well. Put half bread crumb crust on bottom of 9x13 pan. Spoon strawberry mixture on top. Sprinkle other half crumb crust on top. Freeze several hours or overnight. Cut in squares to serve.

Clarene Wilfong

CRACKER CRUMB TORTE

- | | |
|-----------------------------|------------------------------|
| 3/4 cup Ritz cracker crumbs | 1 cup sugar |
| 1 tsp. baking powder | 3/4 cup chopped nuts |
| 3 egg whites | 1/2 cup heavy cream |
| 1 tsp. vanilla | 1 Tbsp. confectioner's sugar |
| 1/8 tsp. salt | |

Combine crumbs, nuts, baking powder. Beat egg whites. Add vanilla and salt. Gradually add sugar and beat thoroughly after each addition. Fold crumb mixture into egg whites and spread into buttered 9" pan. Bake at 350 degrees for 25 minutes. Cool. Spread with cream which has been whipped with confectioner's sugar. Cover with foil. Chill for 8 hours.

Catherine Edwards

FRIEDA'S KITCHEN



Stan Carr

SECOND CHURCH 1918-1948

MARK 6:41

*And when He had taken the five loaves and the two fish,
He looked up to heaven, blessed and broke the loaves, and
gave them to His disciples to set before them.*

BAKED CHICKEN

Chicken Parts

Mayonnaise

Stuffing Mix

Roll chicken in mayonnaise, then roll in stuffing mix. Bake for 1 hour or until tender at 375 degrees.

Frieda Rhyne

BAR B QUE RIBS

Spareribs

1 tsp. salt

2 1/2 qts. boiling water

1/2 tsp. pepper

3/4 cup vinegar

1 bay leaf

1 lg. onion, peeled and quartered

Boil water and vinegar, add other except ribs. Pour over ribs and simmer until tender about 1 hour.

Sauce

2/3 cup vinegar

4 thick lemon slices

1/2 cup sugar

2 lg. onions, sliced

2 Tbsp. mustard

1/4 cup butter

1/4 tsp. pepper

1 1/3 cups catsup

2 tsp. salt

Combine all ingredients except catsup. Simmer uncovered for 20 minutes. Add catsup, bring just to boiling. Baste ribs on grill about 20 minutes.

Frieda Rhyne

BAKED ONIONS

1 lg. onion

Beef bouillon cube

Butter

Peel onion, core center and stuff with butter and bouillon cube. Wrap in foil and bake 1 hour at 350 degrees.

Frieda Rhyne

POTATO CASSEROLE

- | | | | |
|-----|----------------------------------|-------|----------------------------|
| 1 | (32 oz.) pkg. frozen hash browns | 1 | cup chopped onions |
| | | 1 1/2 | cups grated cheddar cheese |
| 1/2 | cup melted butter | 1 | tsp. salt |
| 2 | cans cream of chicken soup | 1/2 | tsp. pepper |
| 1 | carton sour cream (8 oz.) | | |

Mix in order.

Topping

- | | | | |
|-----|---------------------|---|---------------------|
| 1/2 | stick butter (melt) | 2 | cups crumbs (bread) |
|-----|---------------------|---|---------------------|

Bake at 350 degrees for 1 hour.

Frieda Rhyne

SENATOR RUSSELL'S SWEET POTATOES

- | | | | |
|---|----------------------------|-----|----------------------|
| 3 | cups mashed sweet potatoes | 1 | tsp. vanilla |
| 1 | cup sugar | 2/3 | cup milk |
| 2 | eggs | 1/2 | cup butter (1 stick) |

Mix together and pour into buttered baking dish.

Topping

- | | | | |
|---|-----------------------|-----|--------------------|
| 1 | cup light brown sugar | 1/3 | cup soft butter |
| 1 | cup flour | 1 | cup chopped pecans |

Mix sugar and flour, add butter and pecans and put on top of potatoes. Bake at 350 degrees for 40 to 50 minutes.

Frieda Rhyne

TOMATO ASPIC

- | | | | |
|---|-------------------|---|---------------------------|
| 2 | cups tomato juice | 1 | (3 oz.) box lemon gelatin |
| 1 | bay leaf | | Juice of 1/2 lemon |
| 4 | whole cloves | | Salt and pepper |
| 2 | slices onion | | Celery |

Put tomato juice, bay leaf, cloves, onion, salt and pepper in saucepan and simmer for 10 minutes. Pour through strainer over gelatin and stir. Add lemon juice and let set. Add celery.

Frieda Rhyne

CONGEALED CRANBERRY SALAD

- | | | | |
|---|--|---|---|
| 1 | pt. cranberries, ground or
chopped in blender | | Juice of 2 oranges
Grated rind of 1 orange |
| 1 | cup hot water | 2 | pkgs. cherry gelatin |
| 1 | cup sugar | 1 | diced apple |
| 1 | cup nuts | | |

Mix all ingredients except last two. Bring to a boil. Add gelatin and stir until dissolved. Add diced apple. Pour into mold and chill until set. 10-12 servings.

By the way, before grinding cranberries, freeze them. They will be much easier to grind, and there will be less dripping from the grinder as the berries are being ground.

Frieda Rhyne

MARINATED SLAW

- | | | | |
|-----|------------------------------|---|------------------------|
| 1 | head cabbage | 1 | Tbsp. mustard seed |
| 2 | medium onions | 1 | Tbsp. celery seed |
| 3/4 | cup sugar | 1 | Tbsp. salt |
| 1 | cup vinegar | 1 | bell pepper |
| 3/4 | cup cooking oil (not heated) | | Grate carrot for color |

Mix together and refrigerate for 24 hours.

Frieda Rhyne

MAIN DISHES

MEATS



PRESENT CHURCH 1948

PSALM 111:5

*He hath given food to those that fear Him: He will ever be
mindful of His covenant.*

BAKED EGG CRISPS

- | | | | |
|-------|--|-----|--------------------------------------|
| 6 | slices bread | 1/4 | tsp. salt |
| 1 | Tbsp. butter or margarine,
softened | 1/4 | tsp. pepper |
| | | 6 | eggs |
| 1 1/2 | tsp. grated Parmesan cheese | 6 | slices bacon, cooked and
crumbled |

Remove crust from bread, and spread butter or margarine evenly over one side. Using a 2 1/2 inch biscuit cutter, cut a circle from center of each bread slice; then cut each remaining bread square into 4 equal triangles (cut through center of each side). Place each bread circle, buttered side up, in a buttered 6-ounce custard cup. Place triangles around edges of custard cup with points facing upward. bake at 350 degrees for 7 minutes. Combine Parmesan, salt, and pepper; mix well, and set aside. Gently break 1 egg into each toast cup; sprinkle eggs with cheese mixture. Bake 12 to 15 minutes. Sprinkle bacon evenly over the eggs. Serve immediately. Yield: 6 servings.

Jan Adams

DONNA'S QUICHE

- | | | | |
|-------|--------------------------------------|------------|--------------------|
| 6 | strips bacon, cooked and
crumbled | 1/4 | tsp. salt |
| | | 1/4 | tsp. nutmeg |
| 1/2 | cup grated Swiss cheese | 1 | cup whipping cream |
| 3 | green onions with tops,
chopped | 4 | eggs |
| | | 1/2 to 3/4 | cup milk |
| 1 1/2 | Tbsp. flour | | |

Mix all ingredients together with fork until blended. Pour into unbaked pie crust. Bake at 450 degrees for 10 minutes, then at 350 degrees until brown.

Sharon Deese

HAMBURGER QUICHE

- | | |
|-----------------------|-----------------------------|
| 1 lb. ground beef | 1 1/2 cups Swiss cheese |
| 1/2 cup milk | dash salt and pepper |
| 3 eggs | dash red pepper (optional) |
| 1 Tbsp. cornstarch | 1 lg. can chopped mushrooms |
| 1/2 cup chopped onion | |

Brown beef and onions. Drain. Blend with other ingredients and pour into unbaked pie shell. Bake 350 degrees for 30 - 40 minutes. Serve warm.

Mary Arney

MUSHROOM QUICHE

Pastry for 9-inch pie shell (or 2 regular Pet-Rite pie crusts) thawed.

- | | |
|---------------------------------|-------------------------------------|
| 2 Tbsp. butter or margarine | 3 eggs, beaten |
| 2 Tbsp. chopped onion | 1 1/2 cups whipping cream |
| 1/2 lb. fresh mushrooms, sliced | 1/8 tsp. ground nutmeg |
| 1/2 tsp. lemon juice | 1/8 tsp. pepper |
| 1/2 tsp. salt | 1 cup (4 oz.) shredded Swiss cheese |

Line a 9-inch quiche dish or pie pan with pastry (or use 2 thawed Pet-Ritz crusts). Prick bottom and sides of pastry with a fork. Bake at 400 degrees for 3 minutes. Prink again with fork, if necessary, and bake 5 minutes longer until light brown. Let cool on rack. Melt butter in a medium skillet over low heat; add onion, mushrooms, lemon juice and salt. Cook until liquid evaporates; set aside. Combine eggs, whipping cream, nutmeg, pepper and cheese in a medium mixing bowl. Stir in mushroom mixture. Pour into pastry shell(s); bake at 375 degrees for 30 minutes. Let stand 15 minutes before serving. Yield: one 9-inch quiche or two Pet-Ritz pies (about 8 servings).

Tracey Smith

SAUSAGE QUICHE

- | | | | |
|-----|------------------|-------|----------------------|
| 1 | lb. pork sausage | 1 1/2 | cup shredded cheddar |
| 3 | eggs | | cheese - divided |
| 2/3 | cup milk | | |

1 tsp. salt - dash of pepper and dash of cayenne pepper

Bake pastry (2 frozen pie shells) at 400 degrees for three minutes. Prick with fork and bake five minutes longer. Cool. Cook sausage until browned, drain and combine beaten eggs, milk and seasonings in medium bowl. Mix and add sausage. Sprinkle 1/2 cheese on pastry shells. Cover with sausage mixture. Sprinkle remaining cheese on top. Bake at 375 degrees for 50 minutes or until set. Serve while hot.

Anne Hanna

SALMON CROQUETTES

- | | | | |
|---|--|-----|---------------------------|
| 1 | lg. can salmon | 1/4 | tsp. salt |
| 1 | egg | 1/8 | tsp. pepper |
| 2 | Tbsp. grated onion, or
chopped fine | 2 | Tbsp. dehydrated parsley |
| | | 1 | tsp. Worcestershire sauce |
| 2 | Tbsp. flour | 1/4 | cup bread crumbs |
| 2 | Tbsp. lemon juice | | |

Remove skin and bones from salmon. Use the liquid in the croquettes. Mix all ingredients together and shape into croquettes. Roll in additional bread crumbs. Brown in small amount oil or butter on medium heat. Yield: 6 - 8 servings.

Libby Kinlaw

SALMON LOAF

- | | | | |
|-----|-------------------------|-----|----------------------|
| 1 | can (15 1/2 oz.) salmon | 1/4 | cup milk |
| 2 | cups soft bread crumbs | 2 | eggs |
| 2/3 | cups sliced olives | 2 | Tbsp. minced parsley |
| 1/3 | cup minced onion | 1 | Tbsp. lemon juice |

Mix all ingredients into a loaf and bake at 350 degrees for 45 minutes.

Geneva Hanna

MOCK CHEESE SOUFFLE

- | | | |
|----|---|--|
| 10 | slices thick bread - crusts removed — butter each and cut in 4 slices | |
| 3 | eggs, beaten | 1 tsp. salt |
| 2 | cups milk | 1/2 lb. sharp grated cheese |
| | | (I add about tsp. mustard sometimes to above.) |

Alternate bread and cheese. Pour all other over top — leave overnight or for several hours. Bake uncovered 30 minutes at 375 degrees.

Mary Loughridge

BEEF AND POTATO BAKE

- | | | |
|-----|---|---|
| 4 | cups frozen hash brown potatoes, thawed | 1/2 tsp. garlic salt |
| 3 | Tbsp. vegetable oil | 1 pkg. (10 oz.) frozen mixed vegetables |
| 1/8 | tsp. pepper | 1 cup shredded cheddar cheese |
| 1 | lb. ground beef | 1 can Durkee French Fried Onions |
| 1 | pkg. Brown Gravy Mix | |
| 1 | cup water | |

In a shallow 1 1/2 qt. dish combine potatoes, oil, and pepper. Firmly press mixture across bottom and up sides of dish to form a shell. Bake, uncovered, at 400 degrees for 15 minutes. Meanwhile, in skillet, brown beef, drain. Stir in gravy mix, water and garlic salt; bring to a boil. Add mixed vegetables; reduce heat to medium and cook 5 minutes. Stir in 1/2 cup cheese and 1/2 can French Fried Onions; place in potato shell. Bake, uncovered, at 350 degrees for 15 minutes. Sprinkle with remaining cheese and onions; bake 5 minutes longer.

Monica Cain

SKEIN BURGERS

- | | | | |
|---|-------------------------|---|----------------------------|
| 5 | lbs. ground meat | 5 | tsp. Accent |
| 1 | cup Ritz cracker crumbs | 3 | Tbsp. Worcestershire sauce |
| 1 | cup applesauce | 1 | envelope onion soup mix |

Mix all together. Shape into patties (20-22). May be baked in oven or cooked on outside grill or broiled in pan-3 minutes on each side.

Ruth Falls

BEEF IN SOUR CREAM

- | | | | |
|-----|-----------------------------|-----|---|
| 1 | lb. lean round steak | 1/2 | tsp. thyme |
| | cut into thin narrow strips | 4 | oz. sliced canned mushrooms and liquid |
| 2 | Tbsp. vegetable oil | | |
| 3/4 | cup chopped onion | 1/4 | cup flour with salt, pepper and garlic powder |
| 1/2 | cup sour cream | | |
| 1 | cup beef broth | | |

Dredge meat in flour mixture, quickly brown in hot vegetable oil. Add onion, broth, thyme and mushroom liquid. Cover and simmer for 1 1/2 hours or until meat is tender. Add mushrooms and cook 7 more minutes. Stir in sour cream and heat. DO NOT BOIL. Serve over rice.

Widdy Barnhill

BARBECUED BRISKET

- 5 lb. beef brisket

Brush with liquid smoke.

Sprinkle with garlic salt, onion salt and celery salt.

Wrap in foil and refrigerate 24 hours. Place foil-wrapped meat in a shallow pan. Bake 4 1/2 hours to 5 hours at 275 degrees. Cool and slice thin. Put pieces in a pan. Cover with your favorite barbecue sauce and bake for 45 minutes to an hour. Cover with foil while cooling.

Jean W. Stewart

STUFFED BURGERS

- | | | | |
|-----|---|---|--------------------------------------|
| 1 | cup packaged herb seasoned stuffing, or | 1 | can condensed cream of mushroom soup |
| | 1-1/4 cups stuffing croutons | 2 | tsp. Worcestershire sauce |
| 1/3 | cup evaporated milk | 1 | Tbsp. tomato catsup |
| 1 | lb. ground beef | | |

Prepare stuffing according to package directions. Combine milk and meat. Divide into five patties, on waxed paper, pat each to 6" circle. Put 1/4 cup stuffing in center of each. Draw meat over stuffing. Seal. Place in casserole. Combine remaining ingredients. Pour over meat. Bake uncovered at 350 degrees from 35 to 40 minutes.

Vivian Taylor

CHEESEBURGER PIE

- | | |
|-----------------------|---------------------------------------|
| 1 lb. ground beef | 1/4 cup chopped green pepper |
| 1/2 tsp. oregano | 1/2 cup fine dry bread crumbs |
| 1 tsp. salt | 1/2 8 oz. can tomato sauce |
| 1/4 tsp. pepper | Pastry for one 9 inch pie (deep dish) |
| 1/4 cup chopped onion | |

Brown beef and drain off fat. Add remaining ingredients and spread into pastry lined pie pan.

Cheese Topping

- | | |
|---------------------------------------|-------------------------------|
| 1 (8 oz.) wedge grated cheddar cheese | 1/2 tsp. salt |
| 1 egg beaten | 1/2 tsp. dry mustard |
| 1/4 cup milk | 1/2 tsp. Worcestershire sauce |

Combine all ingredients, mix well and spread over meat mixture. Bake at 350 degrees for 30 minutes. Serves 6 to 8.

Bootie Morrow

CHILI

(Great on hot dogs!)

- | | |
|-------------------|---------------------|
| 1 lb. ground beef | 2 tsp. chili powder |
| 3 Tbsp. vinegar | Salt and pepper |
| 1 cup catsup | |

Brown the beef--drain fat. Add vinegar, catsup, and chili powder. Add salt and pepper to taste. Simmer covered for one hour.

Lil Summerville

BAR-B-CUE HAMBURGERS

- | | |
|--|------------------------|
| 2 lbs. hamburger meat | 1 sm. can tomato sauce |
| 1 pkg. onion soup mix (add enough water to dissolve the mix) | 1 tsp. salt |

Combine together and form patties. Let set 1 hour before cooking. The patties may be frozen before cooking.

1 can of applesauce may be substituted for the tomato sauce.

Monica Cain

HAMBURGER-CABBAGE LOAF

- | | |
|------------------------------------|-----------------------------|
| 2 lbs. lean ground beef | 1/2 clove garlic (optional) |
| 2 1/2 cups finely shredded cabbage | 3 slightly beaten eggs |
| 1/2 green pepper (chopped) | 1 tsp. salt |
| 1 med. onion (chopped) | 1/8 tsp. pepper |

Press into 9x5x3 inch loaf pan. Bake in 350 degree oven 1 1/2 hours. Add 1 can (6 oz.) tomato sauce the last 15 minutes of cooking. Makes 8 servings.

Dot Robinson

MOCK LASAGNA

Mix together and set aside:

- | | |
|-------------------------|------------------|
| 3 oz. pkg. cream cheese | 1 cup sour cream |
| 1 lg. onion chopped | |

Brown 1 lb. ground beef. Add 1 large jar of Ragu. Simmer 10-15 minutes. Meanwhile cook 1 8-oz. package of small egg noodles. Put cooked noodles in large casserole. Cover with meat mixture. Add cream cheese mixture and cover with grated sharp cheddar cheese (6-8 oz.). Bake uncovered at 350 degrees for 30 minutes. Serves 8. Freezes well!

Mary Gwynne Cashatt

MOM'S LASAGNA

- | | |
|-----------------------|---------------------------------------|
| 2 Tbsp. Wesson oil | 2 sm. cans tomato paste |
| 1 clove minced garlic | 3 cups hot water |
| 1 chopped onion | 1/2 lb. cooked lasagne noodles |
| 1 lb. ground chuck | 3/4 lb. light-n-lively cottage cheese |
| 2 tsp. salt | |
| 1/4 tsp. pepper | 1 lb. whole milk Mozzarella cheese |
| 1/2 tsp. rosemary | |

Saute garlic and onion in oil. Add beef and brown. Drain off excess grease if necessary. Mix in salt, pepper and tomato paste. Add hot water. Stir until smooth. Let simmer uncovered 30 minutes, stirring occasionally. Layer into oblong casserole in following order: Sauce, noodles, cottage cheese, Mozzarella. Repeat. Then repeat third time, omitting cottage cheese. Bake at 350 degrees for 30 minutes. Can be frozen before or after cooking. Serves 8 - 10.

Becky I. Pearson

ZUCCHINI LASAGNA

1 to 1 1/2 lb. ground beef	3 or 4 zucchini
1 chopped onion	1 1/2 cup cottage cheese
1 (15 oz.) can tomato sauce	1 egg
1/2 tsp. salt	2 Tbsp. flour
1/2 tsp. oregano	(8 oz.) pkg. shredded Mozzarella
1/8 tsp. pepper	cheese

Cook ground beef and onion — drain excess fat. Add tomato sauce, oregano, salt and pepper. Simmer for five minutes. Preheat oven to 375 degrees. Slice zucchini 1/8 to 1/4" thick. In small bowl combine egg and cottage cheese. Arrange half zucchini slices in greased 9x13" dish. Sprinkle with 1 Tbsp. flour. Top with cottage cheese mixture and 1/3 of meat. Add remainder of zucchini and flour, Mozzarella cheese, and rest of meat. Bake 40 minutes.

Lil Summerville

LONDON BROIL

1/2 cup salad oil	1/4 cup wine vinegar
1/4 cup Soy Sauce	1/2 tsp. ginger (powdered)
2 Tbsp. Worcestershire Sauce	1 tsp. dried parsley flakes
2 tsp. dry mustard	1/4 cup lemon juice
1/2 tsp. salt	onion powder - few shakes
1/4 tsp. pepper	

Mix together; pour over London Broil and marinate for at least 24 hours. Cook over charcoal and baste with marinade.

Becky Miller

MEAL-IN-A-PAN

2 – 3 lbs. stewing beef

1 lb. carrots – scraped and sliced to make 4” strips

Irish Potatoes – peeled, 8 small whole or 6 large quartered

1 – medium sized head green cabbage, cut into serving size wedges

6 – 8 onions – peeled, use whole or halved

Pepper and salt

In a roasting pan (about 11x14x2) center a long length of heavy duty foil. Foil will line the pan and act as covering to seal, using drug-store fold.

Place stewing beef in bottom of pan, sprinkle with salt and pepper. Distribute the vegetables – Potatoes and carrot pieces around and on top of meat, sprinkle with salt and pepper. Next lay on the onions and the wedges of cabbage. Season this layer lightly with salt and pepper. Seal with the foil so juices will not escape. No need for water at any time. Place in 375 degree oven for approximately 2 hours or until meat checks tender with fork. Serves 6 - 8.

May complete your meal with this suggestion;

sliced garden tomatoes

whole cranberry sauce

hot sour cream yeast rolls and butter

iced tea or coffee

lemon chiffon pie

Nancy Wilson

NORWEGIAN MEAT BALLS

1/4 cup fine bread crumbs	3 Tbsp. grated onion
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1 cup milk	1 tsp. salt
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1 lb. ground chuck, ground	1/2 tsp. accent
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twice	1/4 tsp. nutmeg
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1 egg beaten	1/8 tsp. pepper
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Mix well, using hands for best results. Roll in small balls, then roll in flour. Brown in butter or margarine. Put in pan with enough boiling water for gravy. Add 1 bouillon cube and some Kitchen Bouquet. Simmer 20 minutes. Thicken gravy. Serves 4 - 6.

Ruth Brown

GOLDEN TREASURE MEAT BALLS

1 1/2 lb. ground beef	1/4 lb. cheddar cheese cut into
1/2 tsp. garlic salt (optional)	3/4 inch cubes
1/3 cup chopped green pepper	3 Tbsp. shortening or
1 egg, beaten	drippings
1/3 cup catsup	2 cans (8 oz.) tomato sauce
1 tsp. salt	1 (8 oz.) pkg. spaghetti,
1/4 tsp. dry mustard	cooked
1 1/2 cups soft bread crumbs	

Combine ground beef; salt, garlic salt, mustard, bread crumbs, green pepper, egg, and catsup. Mix well. Shape into meat balls, putting a cube of cheese in center of each, being sure cheese is covered. Brown meat balls in drippings. Pour off drippings. Add tomato sauce. Cover tightly and cook slowly 20 minutes. Remove cover and continue cooking 5 to 10 minutes or until sauce is slightly thickened. Serve over spaghetti. Serves 6 - 8.

I usually double the recipe. Cook meat balls. Chill well and freeze.

Margaret C. Reese

DELICIOUS SWEET SOUR MEAT BALLS

2 lb. ground beef	1/2 cup milk
1 medium onion, chopped	2 eggs
3/4 to 1 tsp. garlic salt	1 tsp. salt
1 cup cracker crumbs	pepper

Mix together and roll into balls, using a scant tablespoon of meat. Put in baking pan one layer deep. Pour sauce over top and bake uncovered 1 hour at 350 degrees.

SAUCE

1 1/2 cup catsup	1/2 cup vinegar
1/4 cup yellow mustard	3/4 cup brown sugar

These can be frozen. Makes about 65 balls.

Judy Gelaude

BAKED MEAT LOAF

- | | | | |
|-----|---------------------------|-----|--------------------|
| 2 | lbs. ground beef | 2 | Tbsp. minced onion |
| 1 | cup seasoned bread crumbs | 2 | tsp. salt |
| 3/4 | cup milk | 1/4 | tsp. pepper |
| 2 | eggs | | |

Mix together. Spread in loaf pan. Bake, uncovered, at 350 degrees for 1 1/2 hours.

Starr Todd

BAR-B-Q MEAT LOAF

- | | | | |
|-------|---|-------|------------------------|
| 1 1/2 | lbs. ground beef | 1 | medium onion - chopped |
| 1 | egg - beaten | 1 1/2 | tsp. salt |
| 1 | cup Town House Cracker
Crumbs (or bread) | 1/4 | tsp. pepper |
| | | 1/2 | cup Ketchup |

SAUCE:

- | | | | |
|-----|------------------------|---|---------------|
| 1/2 | cup Ketchup | 2 | Tbsp. vinegar |
| 2 | Tbsp. prepared mustard | 1 | cup water |
| 2 | Tbsp. brown sugar | | |

Combine first seven ingredients to make meat loaf. Mix sauce and pour over meat loaf. Bake 350 degrees for 1 hour.

Anita L. Brown

MIGHTY GOOD MEAT LOAF

(Recipe is easily doubled or tripled)

- | | | | |
|-----|----------------------------|-----|----------------------|
| 1 | egg, beaten | 1 | tsp. mustard |
| 1 | Tbsp. Worcestershire Sauce | 1/2 | cup bread crumbs |
| 1 | tsp. salt | 1 | lb. lean ground beef |
| 1/4 | tsp. pepper | | catsup |
| 1/2 | pkg. onion soup mix | | milk |

Mix first six ingredients. Add bread crumbs and mix. Mix in ground beef. Add enough catsup and milk to make beef mixture "wet". Carefully shape into loaf (do NOT pound - will be tough.) Bake at 350 degrees for 45 minutes. (Bake 1 hr. for 1 1/2 recipes, 1 1/4 hours for double recipe). Yield: 3 - 4 servings.

MICROWAVE DIRECTIONS:

Place small pyrex cup upside down in round casserole (to catch juices). Form loaf in a circle around glass cup. Cook on high for 6 minutes (turning after 3 minutes). Spread with catsup and cook another 6 minutes, turning after 3 minutes.

Tracey Smith

WORLD'S GREATEST MEAT LOAF

1	tsp. accent	1 1/2	cups soft bread crumbs
1	egg	2	beef bouillon cubes
1	tsp. salt	1	cup boiling water
1/4	tsp. pepper	1/2	cup finely chopped celery
1/2	tsp. dry leaf basil	1/2	cup finely chopped onion
1/2	tsp. dry leaf Thyme	1	cup shredded cheddar or
1/4	cup Ketchup		Swiss cheese
2	tsp. prepared mustard	2	lbs. ground beef (chuck)

Beat egg lightly in medium bowl, add accent, salt, pepper, basil, Thyme, Ketchup, mustard, and bread crumbs. Dissolve bouillon cubes in boiling water, add to bowl and mix well until all ingredients are very well blended. Mix in celery, onion, and cheese. Break up ground beef and add to bowl, mixing lightly but thoroughly with fork. In a shallow baking pan, shape mixture into a 12 x 5" oval loaf or press meat mixture lightly into a 9 x 5 x 3" inch loaf pan. Bake uncovered in 375 degree oven 1 hour or 1 hour and 10 minutes. Yields 8 servings.

Hazel Dixon

STUFFED PEPPER CUPS

6	medium green peppers	3/4	cup packaged precooked
1	lb. ground beef		rice
1/3	cup chopped onion	2	Tbsp. Worcestershire sauce
1	Tbsp. fat		Salt and pepper
2	cup stewed tomatoes or	1	cup shredded sharp process
	1 (1-lb) can		American cheese

Cut off tops of green peppers, remove seeds and membrane. Precook green pepper cups in boiling salted water about 5 minutes. Drain. For crisp peppers, omit precooking. Sprinkle inside with salt. Brown meat and onion in hot fat. Add tomatoes, rice, Worcestershire, salt and pepper to taste. Cover and simmer until rice is almost tender -about 5 minutes. Add cheese. Stuff peppers; stand upright in 10x6x1½ inch baking dish. Bake uncovered in moderate oven (350 degrees) 25 minutes or until thoroughly hot. Sprinkle with more cheese. Serves 6.

Betty H. Hanna

MARINATED ROAST FOR THE GRILL

- | | |
|---------------------------|---|
| 1 sm. bottle of Soy Sauce | 1 Tbsp. Worcestershire Sauce |
| 1 1/2 cups water | 1 Tbsp. lemon juice |
| 2 Tbsp. brown sugar | 3 or 4 lb. roast cut 2 - 3 inches thick |

(I usually use a top or bottom round roast, but the cut is a matter of personal preference.)

Mix all ingredients together. Place roast in a baking dish and pour marinade over. Marinate roast 3 hours on EACH side before cooking. Cook slowly over grill until desired doneness is obtained. This marinade is also good for meat cut into pieces and used for shish-kabobs.

Mary Lathan Steele

COUNTRY STYLE STEAK

- | | |
|------------------|---------------------------|
| 1 tsp. salt | 1/4 tsp. pepper |
| 3/4 cup flour | 6 cubed steaks |
| 3/4 stick butter | 1 can cream mushroom soup |
| 1/2 cup water | |

Combine salt, pepper, flour; roll steak in mixture. Brown in butter; remove to baking dish. Mix soup and water; heat to boiling with steak drippings. Pour over steaks. Cover and bake 325 degrees for 1 hour. Remove cover and bake 15 minutes more.

Starr Todd

SKILLET ROUND STEAK

- | | |
|-----------------------------|--------------------------------|
| 1 lb. boneless round steak | 1 tsp. Worcestershire Sauce |
| 1/2 inch thick | 3 Tbsp. butter or margarine |
| 1/4 cup all-purpose flour | 2 cups thinly sliced mushrooms |
| 1 tsp. salt | 1 sm. onion, thinly sliced |
| 1/4 tsp. pepper | 2 beef-flavored bouillon cubes |
| 2 Tbsp. butter or margarine | 1/2 cup boiling water |
| 1 1/2 Tbsp. Dijon mustard | 1 tsp. Worcestershire sauce |

Trim excess fat from steak. Cut steak into 4 serving pieces; pound to 1/4-inch thickness. Combine flour, salt, and pepper; mix well. Dredge steak in flour mixture. Melt 2 tablespoons butter in a large skillet; add steak, and brown on both sides. Remove steak from skillet. Combine mustard and 1 teaspoon Worcestershire sauce, mixing well; spread on both sides of steak. Set aside.

Melt 3 tablespoons butter in skillet; add mushrooms and onion; saute until tender. Dissolve bouillon cubes in boiling water; stir into mushroom mixture. Add 1 teaspoon Worcestershire sauce, and steak; cover, reduce heat, and simmer 20 minutes. Yield: 4 servings.

Jan Adams

CATHERINE'S BEEF STEW

- | | |
|-----------------------------------|----------------------------|
| 3 lbs. lean beef-bite size pieces | 1/2 cup red cooking wine |
| 1 pkg. onion soup mix | 2 cans cream mushroom soup |
- Sprinkle dry soup mix over meat. Mix wine and mushroom soup and pour over the meat - onion mixture. Cover. Cook 3 1/2 hours at 325 degrees. Serve over rice.

Carrie Wilson

PAT'S BEEF BURGUNDY STEW

- | | |
|---------------------------------------|---------------------------------------|
| 2 lbs. stew beef - cubed | 1 (6 oz.) can or jar sliced mushrooms |
| 2 cups sliced carrots | |
| 1 cup sliced celery | 3 Tbsp. flour |
| 2 med. onions, sliced | 1 Tbsp. sugar |
| 1 (5 oz.) can water chestnuts, sliced | 1 Tbsp. salt |
| | 1 cup burgundy wine |
| | 1 lb. can tomatoes |

Cook, covered, for 4 hours in 325 degree oven. Do not brown the meat.

Carrie Wilson

TAGLARINA

- | | | | |
|---|---------------|---|-----------|
| 1 | bell pepper | 1 | lg. onion |
| 3 | cloves garlic | | |

Saute the above ingredients in oil. Brown 1 1/2 lb. ground beef and cook 2/3 pkg. of sea shell macaroni. Add 1 No. 2 can cream style corn, 1 can tomatoes, 1 can tomato sauce and 1 can ripe olives pitted and juiced, 2 teaspoons chili powder and Worcestershire sauce. Mix all together. Put grated cheese on top and bake one hour at 350 degrees. Yield: two casseroles.

Ellen Kennedy

VEAL FORESTIER

- | | | | |
|-------|--|-----|---|
| 1 1/1 | lbs. veal cutlet, sliced
very thin | 1/2 | lb. mushrooms
salt and pepper |
| 1 | clove garlic or 1/2 tsp. garlic
salt
flour | 1/3 | cup dry vermouth
1 tsp. lemon juice
chopped parsley |
| 1/4 | cup butter | | |

Pound veal and rub with garlic. Dredge in flour and saute in butter. Heap thinly sliced mushrooms on veal. Add salt, pepper, and vermouth. Cover and cook on low heat about 20 minutes. Add water if necessary to keep moist. Sprinkle with lemon juice and parsley and serve immediately.

Bet Pearson

VEAL PARMIGIANE

(Microwave)

- | | | | |
|-----|----------------------|-----|---------------------------|
| 1 | egg, slightly beaten | 2 | Tbsp. butter |
| 2 | Tbsp. milk | 1 | (8 oz.) tomato sauce |
| 1 | tsp. salt | 1/4 | tsp. Italian seasoning |
| 3/4 | lb. veal | 1/8 | tsp. minced garlic |
| 1/2 | cup dry bread crumbs | | (4 oz.) Mozzarella cheese |
| 1/4 | cup Parmesan cheese | | |

Combine egg, milk, and salt. Dip veal in egg mixture and then in bread crumbs and parmesan cheese, Brown veal in butter in a skillet and transfer to pyrex dish. Combine tomato sauce, seasoning, garlic and pour over meat. Cook on high power for 6 minutes. Top with mozzarella cheese - cook covered on cookmatic level 5 for 1 - 1 1/2 minutes. Serves 4.

Ginny Ratchford

GOUGERE WITH MUSHROOMS AND HAM

Pate a choux:

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|--------------------------|------------------------------|
| 1 cup sifted plain flour | 1/2 cup margarine - cut up |
| Pinch of salt and pepper | 4 eggs |
| 1 cup water | 1/2 cup sharp cheddar cheese |

Sift flour, salt and pepper onto sheet of waxed paper. Heat water and margarine until margarine melts; bring to boil. Add flour mixture all at once, stirring vigorously until mixture forms a ball (about 1 min.) Allow to cool for 5 minutes. Add eggs one at a time, beating well with wooden spoon after each addition (this is very important for making it puff). Stir in diced cheese.

- | | |
|--|---|
| Filling: | 1 1/2 cups cooked ham, cut in strips |
| 4 Tbsp. margarine | 2 Tbsp. shredded sharp cheddar cheese |
| 2 med. chopped onions | 2 Tbsp. chopped parsley |
| 1/2 lb. fresh mushrooms, sliced | 2 lg. tomatoes, peeled, quartered and seeded (optional) |
| 1 1/2 Tbsp. flour | |
| 1 tsp. salt | |
| 1/4 tsp. pepper | |
| *1 tsp. or envelope of instant chicken broth | |
| *1 cup of hot water | |

Melt butter in skillet, saute onion until soft, add mushrooms — cook for 2 minutes. Sprinkle with flour, salt and pepper. Cook 2 minutes. Add chicken broth in water. Bring to boil, stirring constantly. Simmer 4 minutes. Remove from heat. Cut tomatoes into strips and add to sauce with ham. Butter a 10 to 11 inch oven proof skillet or baking dish. Spoon the pate a choux in a ring around edge, leaving center open. Pour filling into center and sprinkle cheese over top. Bake at 400 degrees for 40 minutes or until puffed, brown, and filling with bubbles. Sprinkle with parsley and serve at once in pie shaped wedges. (This is a good way to use leftover ham).

* I use 1 cup of fresh or canned chicken broth.

Widdy Barnhill

PORK CHOPS WITH MUSHROOM GRAVY

- | | |
|-------------------------------------|----------------------------|
| 4 - 8 pork chops or pork tenderloin | 1/2 tsp. poultry seasoning |
| 2 cans mushroom soup | 1 onion, sliced |
| 1 bay leaf | 3 - 4 potatoes, sliced |
| 1 tsp. sage | flour, salt, pepper |

Dredge chops in flour. Brown in bacon grease. Saute onions in grease. Add soup, seasonings and sliced potatoes. (May need 1/2 - 1 cup water, depending on thickness of gravy.) Cover and simmer 1 hour.

Paula Dixon

PORK CHOPS WITH RICE

- | | |
|----------------------|-------------------------|
| 6 pork chops | 1 can mushroom soup |
| 1 cup uncooked rice | 1/2 pkg. onion soup mix |
| 1 beef bouillon cube | 1 1/2 cups water |

Brown pork chops and set aside. Place rice in casserole (13x9x2"). Dissolve bouillon cube in 1 1/2 cups water. Pour over rice in the casserole. Place browned pork chops on top of rice. Pour 1 can mushroom soup diluted with 1/2 cup water over pork chops and rice. Sprinkle with 1/2 pkg. of onion soup mix. Cover with foil and bake in 325 degree oven for 1 hour and 15 minutes.

Mary John Tino

BAR-B-QUE PORK ROAST

- | | |
|-----------------------------|------------------------------|
| 3 Tbsp. brown sugar | 1 1/2 cups water |
| 3 Tbsp. dry mustard | 1/2 cup catsup |
| 1/4 tsp. red pepper (scant) | 1/2 cup Worcestershire sauce |
| 1/4 tsp. black pepper | sliced onions - or onion |
| 1 cup vinegar | powder |

Mix together and pour over pork roast (blade cut or butt or fresh ham); bake, covered, one hour per pound of meat, basting several times. When meat is cooked, cool and pull into pieces or shreds of Bar-B-Que, or chopped as desired. Pour Bar-B-Que Sauce over meat. Refrigerate. Freezes well.

Becky Miller

BARBECUED CHICKEN

- | | | | |
|---|---|---|-----------------------------|
| 2 | fryers, quartered and
lightly salted | 4 | large onions, thinly sliced |
|---|---|---|-----------------------------|

Sauce:

- | | | | |
|-------|---------------------------|-----|--|
| 1 | can (12 oz.) tomato juice | 2 | bay leaves |
| 1/4 | tsp cayenne pepper | 1 | tsp. sugar |
| 2 | tsp. salt | 2/3 | cup vinegar |
| 1/4 | tsp. black pepper | 3 | peeled cloves of garlic (cut
in pieces) |
| 1/4 | tsp. powdered mustard | | |
| 4 1/2 | tsp. Worcestershire sauce | 3 | Tbsp. of margarine |

Place chicken (skin side up) with onions on top in baking pan with 1/4 cup water. Bake covered in 350 degree oven for 1/2 hour. Turn chicken over and bake another 1/2 hour. Place chicken skin side up again and drain off liquid. Pour sauce over chicken and bake covered for 1/2 hour. Uncover and bake for last 15-20 minutes, basting occasionally.

Dee Cain

BARBECUED CHICKEN

- | | | | |
|-------|--------------------------|-----|---------------------|
| 1/2 | cup water | 1/2 | tsp. black pepper |
| 1/4 | cup vinegar | 1/4 | tsp. red pepper |
| 2 | Tbsp. mustard (prepared) | 1 | med. onion (sliced) |
| 1 1/2 | tsp. salt | | |

Mix together in pot and simmer for 20 minutes. Add:

- | | | | |
|-----|------------|---|----------------------------|
| 1/2 | cup catsup | 2 | Tbsp. Worcestershire sauce |
|-----|------------|---|----------------------------|

Bring to a boil and pour over chicken. Cover and bake at 200-250 degrees. Begin baking at 9:00 a.m. and it will be ready when you get home from church. Or: Bake at 300 degrees for 1 1/2 hours.

Carol Denton

“OLD FASHION” CHICKEN AND DUMPLINGS

Large dutch oven

1 hen

water to cover

salt and pepper as desired

Bring hen to boil. Lower heat and cover, cook slowly until tender.

Plain flour (approx. 2 cups)

Ice water (approx. 1/4 to 1/2 cup)

Salt as desired

Stir until dough is of consistency to turn on floured bowl. Knead until smooth. Roll out paper thin, working with small amount of dough at a time. Cut into strips approx. 1/2 inch wide. Remove hen from broth and allow to cool on platter. Bring broth to full rolling boil. Pinch dumpling strips off - about 2 inches each. drop into boiling broth. NEVER stir - gently agitate dutch oven with your hands. Keep broth boiling as you add strips of dough until all is added. Simmer for few minutes, occasionally agitating pan. Remove chicken from bones in bite size pieces, add to dumplings and broth. This takes time to do, but it is a winner with almost everyone. Not a low calorie entree!

Jo Summey

SHERRIED CHICKEN BREASTS

6	boned chicken breast halves	1/2	cup cooking sherry
6	slices Swiss cheese	3/4	cup dry herb stuffing mix
1	(10 oz.) can cream of chicken soup	1/4	cup melted margarine

Arrange chicken breasts in a greased baking dish. Arrange cheese slices over chicken breasts. Mix together the soup and sherry. Pour over chicken. Sprinkle top thoroughly with melted margarine. Bake uncovered for 1 and 1/2 hours at 300 degrees, or until chicken is tender and done.

Jo Ann Sytz

CHICKEN CHOW MEIN

- | | |
|-------------------------------|--|
| 2 cups chopped cooked chicken | 1 (16 oz.) can mixed Chinese vegetables, drained |
| 2 Tbsp. melted butter | |
| 2 cups sliced celery | 1 (4 oz.) can sliced mushrooms, drained |
| 1 1/2 cups sliced onion | |
| Pepper to taste | 2 Tbsp. cornstarch |
| 1 tsp. salt | 3 Tbsp. soy sauce |
| 2 cups chicken broth | Hot cooked rice |

Lightly brown chicken in butter. Add celery, onion, pepper, salt and chicken broth; cook, covered, 5 to 10 minutes or until celery is tender. Add Chinese vegetables and mushrooms; simmer 1 to 2 minutes. Dissolve cornstarch in soy sauce; add to chicken mixture. Cook, stirring constantly, until slightly thickened. Serve over rice. Yield: 6 servings.

Holly Posey

CHICKEN CHOW MEIN

- | | |
|-----------------------------|--------------------------|
| 2 cups diced cooked chicken | 4 Tbsp. soy sauce |
| 2 cups cabbage, sliced | 2 1/2 Tbsp. cornstarch |
| 2 cups bean sprouts (1 can) | 4 Tbsp. cooking oil |
| 2 cups celery, chopped | 1 tsp. sugar |
| 2 cups onion, chopped | salt and pepper to taste |
| 2 cups chicken stock | |

Mix soy sauce and cornstarch in 1/2 cup water and set aside. Place oil, salt and pepper in large skillet or Dutch oven. Add all vegetables, stock and sugar. Mix well, cover and cook for 10 minutes. Add starch mixture and chicken. Stir until juice begins to thicken. Serve over heated chow mein noodles or rice. Top with shredded, hard boiled eggs. Serves 6 - 8.

Mary Lathan Steele

CHICKEN DUMPLINGS

- | | |
|---|---|
| 3 - 4 cups rich chicken stock
(Some water may be added
to increase amount.) | 2 cups plain flour
(May need additional flour
when rolling out dough) |
| 3 Tbsp. butter | 1 egg |
| | 1/2 tsp. salt |

Put butter into chicken stock that has already been salted and peppered to taste. Beat egg and add salt. Work in alternately, the flour and some of the chicken stock – about 1 cup liquid – to the egg mixture, until a stiff dough is formed. Roll thin and let stand in cool room on a cloth for one hour. Cut dough into 3/4" x 3" x 5" strips. Drop single strips a few at a time into boiling stock, stirring often until all is in the pot. Cover, and let simmer over slow flame for 20 - 30 minutes.

Leola W. Wilson

CHICKEN PIE

1 lg. fryer - or selected pieces
Cook fryer and remove meat from bones. Place meat in 9 x 13 casserole or pan. Heat together 2 cups of broth and 1 can of cream of chicken soup, and pour this mixture over chicken in casserole. Mix:

- | | |
|-------------------------|-----------------------|
| 1 cup self-rising flour | 1 stick melted oleo |
| 1 cup buttermilk | 1/4 - 1/2 tsp. pepper |

Spoon this mixture over chicken in casserole. Bake at 425 degrees for 25 to 30 minutes.

Shelton W. Abernethy

CHICKEN POT PIE

- | | | | |
|---|---------------------------|-------|-------------------|
| 4 | chicken breasts | 1 1/2 | cups Bisquick |
| 1 | can celery soup | 1 1/2 | cups milk |
| 1 | can cream of chicken soup | 1 | stick melted oleo |

Cook chicken and remove from bones. Keep in slices or chunks as desired. Layer in pan. Put soups with 1/2 cup broth over chicken. Beat Bisquick and milk until smooth. Pour over top, then add oleo over top of all (12x9) pan. Bake at 350 degrees until brown. For a variation add 1 pkg. shoe peg corn in butter sauce and 1 small can peas and carrots. Add vegetables over top of soup. Serves 4 - 5.

Kelly Burrell

CHICKEN PUDDING

Cut up a 4 - 5 lb. fowl. Cover with water. You can add 1 onion, a few celery tops, some sprigs of parsley, and a teaspoon each of thyme, salt and 1/4 teaspoon of pepper. Simmer gently until chicken is tender. Take from broth, remove skin and place in a shallow baking dish. Pour over it a cup of strained broth. Make a batter of:

- | | | | |
|-----|------------------|-----|---------------------|
| 1 | pint milk | 1/4 | cup melted buter or |
| 3 | well beaten eggs | | margarine |
| 1/4 | cup flour | 1 | tsp. salt |

Pour this over chicken and bake at 350 degrees about 35 minutes. Serve immediately with gravy made from thickened broth. This is also good with left over turkey.

Margaret C. Reese

CHICKEN STRATA

Mix together:

- | | | | |
|-----|-------------------------|-----|-----------------------|
| 2 | cups chicken - chopped | 1 | (6 oz.) can mushrooms |
| 3 | hard boiled eggs | 1/2 | cup mayonnaise |
| 1/2 | cup ripe olives chopped | 1/2 | cup hen stock |

Lay 8 slices Pepperidge Farm extra thin bread in bottom of pan. Bread should be buttered on both sides. Spread mix over bread and then add 8 more slices of buttered bread. Mix 8 oz. sour cream and 1 can cream chicken soup and spread on top like icing. Bake 325 degrees for 30 minutes. Serves 8.

Bet Pearson

CHICKEN SQUARES

- | | | | |
|-----|----------------------------|-----|------------------------------------|
| 1 | (8 oz.) pkg. cream cheese | 2 | Tbsp. milk |
| 5 | Tbsp. margarine | 1 | Tbsp. chopped onion |
| 2 | cups cooked chicken, cubed | 1 | Tbsp. chopped pimiento |
| 1/4 | tsp. salt | 2 | (8 oz.) cans Crescent Dinner Rolls |
| 1/8 | tsp. pepper | 3/4 | cup seasoned croutons, crushed |

Blend cream cheese and 2 tablespoons margarine, melted. Add remaining ingredients except rolls, croutons and remaining melted margarine. Cut rolls into squares, and spoon 1/2 cup mixture into center of each square. Pull up four corners and seal edges. Brush melted margarine on top and dip in crouton crumbs. Bake on ungreased cookie sheet at 350 degrees for 20 - 25 minutes or until golden brown.

Norma Jean Huffstetler

EASY CHICKEN WITH MUSHROOM RICE

- | | | | |
|---|-------------------|---|---|
| 6 | chicken breasts | 2 | chicken bouillon cubes |
| 1 | cup uncooked rice | 1 | can cream of mushroom soup |
| 1 | stick margarine | 1 | jar sliced mushrooms, drained, (optional) |
| 2 | cups water | | |

Melt margarine in long pan or casserole and add rice. Boil cubes in water until dissolved. Add soup, mix well and pour over chicken pieces that have been arranged over rice. Mushrooms may be arranged on rice and chicken if desired. Cover with foil. Bake at 400 degrees for 1 hour.

Sharon Deese

HONEY CHICKEN

- | | | | |
|-----|-------------------------|---|--------------------------------|
| 1/2 | cup butter or margarine | 2 | Tbsp. lemon juice |
| 1/2 | cup honey | 1 | cup up chicken salt and pepper |
| 1/4 | cup mustard | | |

Melt butter. Combine first four ingredients. Salt and pepper chicken and pour mixture over chicken. Bake at 350 degrees for 30 minutes covered. Uncover and bake 30 more minutes or until done.

Nancy Peeler
Church Financial Secretary

ITALIAN CHICKEN

- | | | | |
|---------|--|-----|--------------------------------------|
| 3 | whole chicken breasts from large broiler-fryer halved, boned and skinned | | |
| 1 | egg beaten | 1 | jar (15 1/2 oz.) pizza sauce |
| 1 | tsp. Accent or 1/2 tsp. salt | 6 | slices Mozzarella cheese |
| 1/2 - 1 | cup cracker meal or flour | 1/4 | cup grated Parmesan cheese, optional |
| 1/2 | cup oil | | Parsley |

Flatten the fillets with kitchen mallet. Dip in beaten egg, then in cracker meal or flour and brown lightly. Drain well and place in single layer in baking dish. Top each fillet with a slice of Mozzarella and cover with pizza sauce to which 1 tsp. of Accent or 1/2 tsp. salt has been added. Cover dish closely with foil and bake at 350 degrees for 30 minutes, uncovering for the last 10 minutes. Garnish with Parmesan cheese and parsley. Serves 6.

Betty H. Hanna

NO PEEK CHICKEN

- | | | | |
|---|--------------------------|---|--|
| 1 | can cream of celery soup | 1 | box Uncle Ben's long grain wild rice w/herbs- use both packets |
| 1 | can mushroom soup | | |
| 1 | can water | 1 | Tbsp. parsley |

Mix above together.

Skin 6 or 8 servings of chicken (debone) and place in baking dish. Sprinkle mixture over chicken. Sprinkle over all one package onion soup mix. Cover with foil and let bake without looking, 350 degrees for 2 hours.

Peggy Starr

MELISSA'S PARMESAN CHICKEN

1	lb. boned chicken breasts	1/4	cup chopped onions
1	egg	1/2	tsp. basil
1/2	cup Italian bread crumbs	1/2	tsp. oregano
2	Tbsp. crisco	1/2	tsp. garlic
1	cup tomato soup (undiluted)	1	pkg. shredded Mozzarella cheese
1/4	cup water		
		1/4	cup parmesan cheese

Beat egg and water together. Dip chicken in it, then roll in bread crumbs. Brown in crisco. Place in a baking dish. Mix soup, onion, and seasonings together and pour over chicken. Cover with foil. Bake 45 minutes at 375 degrees. Stir occasionally. During last 20 minutes of baking time, sprinkle the cheeses on top.

Leslie S. Williams

WOK CHICKEN

1/4	cup white wine	1	can mushrooms
2	Tbsp. soy sauce	1	med. onion sliced
	dash ginger	1	cup chicken broth or (1 boullion cube)
	dash garlic powder		
1/4	tsp. dry mustard	1	pkg. frozen vegetables, drained well
3	Tbsp. vegetable oil		
3	chicken breasts (cubed in 1" cubes.)	1	Tbsp. cornstarch

Combine first five (5) ingredients and stir well — add chicken, cover and refrigerate for 1 hour. Drain chicken and reserve marinade. Oil around preheated wok - 325 degrees for 2 minutes. Add chicken (little at a time) and stir - fry with wooden spoon for 2 - 3 minutes. Push to side of pan and repeat. Remove chicken from wok. In wok add mushrooms, onions and vegetables. Stir - fry 2 minutes. Combine chicken broth, marinade and cornstarch, stirring well. Pour over vegetables. Cook, stirring constantly until thickened. Return chicken to wok and stir well. Serve over rice or noodles. 6 - 8 servings.

Louise Richardson

TURKEY BREAST AND GRAVY

- | | | | |
|---|---------------------|---|---------------------------|
| 1 | turkey breast | 2 | Tbsp. butter or margarine |
| 1 | pkg. onion soup mix | 2 | cups water |
| 2 | Tbsp. flour | | |

Place turkey breast in cooking bag after rubbing butter on it. Then put in pack of onion soup mix, flour and water. Slit cooking bag according to directions, and cook approximately 2 hours to 2 1/2 hours at 350 degrees. This usually requires no further preparation for the gravy as it is made while the turkey breast is cooking.

Fannie G. Ferguson

TURKEY DRESSING

- | | | | |
|---|-------------|---|--------------|
| 1 | lb. sausage | 1 | stick butter |
|---|-------------|---|--------------|

Saute this together.

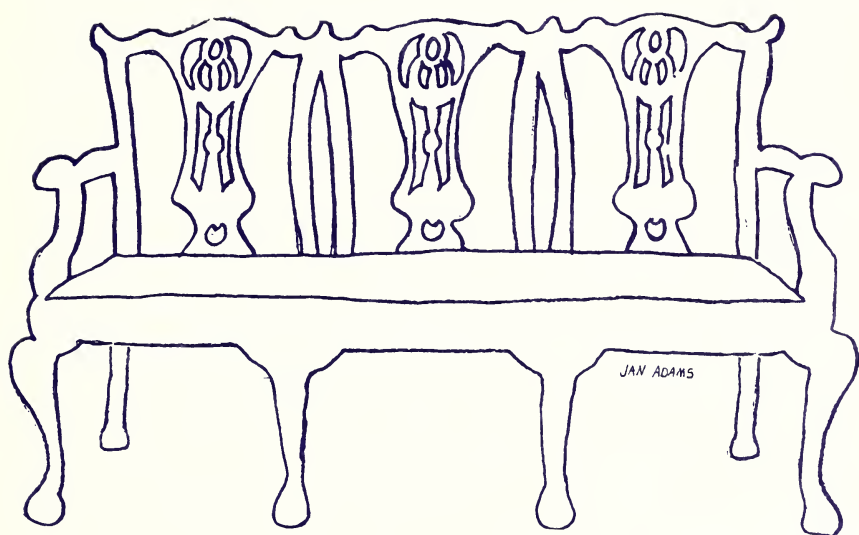
Add:

- | | | |
|-----|--------------------------------|-------------------------|
| 3/4 | bunch celery (1 1/2 cup) | Flako cornbread (3/4 of |
| 2 | onions | pan) |
| | ends of bread (6 or 8 toasted) | |

Put with other ingredients and add 3/4 qt. turkey or chicken broth, 3 eggs and pepper. Pour into oblong pan and cook 20 to 25 minutes at 325 degrees.

Tine Spencer

PIES



DEACONS BENCH

RECIPE FOR FAMILY PIE

*One handful of forgiveness,
One heaping cupful of love.*

*A full pound of unselfishness. Mix
Together smoothly, with complete
Faith in God.*

*Add two tablespoons of wisdom, one
Teaspoon of good nature for flavor.*

*Then sprinkle generously with
Thoughtfulness.*

*This makes a wonderful-
family pie.*

ANGEL PIE

1/4 tsp. salt

1/2 tsp. cream of tartar

4 egg whites

Beat egg whites until frothy and add the cream of tartar. Beat until stiff. Beat in slowly 1 cup of sugar. Put in pie shell and bake at 275 degrees for 1 hour.

Filling:

Put 4 yolks in double boiler and beat 1/2 cup sugar in this until lemon color. Add rind and juice of one lemon and cook until thick. When cool, add 1/2 pt. whipping cream, whipped. Put in pie shell. Put in refrigerator at least 8 hours.

Judy Gelaude

LEMON ANGEL PIE

Crust

4 egg whites

1 cup sugar

Filling:

1/2 cup margarine

Juice and rind of 2 lemons

1 cup sugar

1 container of Cool Whip

2 whole eggs

Frozen coconut

2 egg yolks

Beat 4 egg whites until stiff. Gradually add 1 cup of sugar. Beat until grains of sugar disappear. Put into well greased pans (2) and bake for one hour at 275. (If damp, leave in oven longer or overnight). Spread meringue fairly evenly in pans. It will fall in center and form its own edges. Let cool.

In the top of a double boiler, put 1/2 cup margarine and sugar to melt. Into it put the well beaten eggs and egg yolks. Add the juice and rind of the lemons. Cook over boiling water until thick as mayonnaise. Cool and spread over meringue crusts. Spread with Cool Whip and sprinkle with coconut.

Vivian Taylor
Nellie Stowe
Jo Ann Sytz

MANDARIN ORANGE ANGEL PIE

Prepare 1 (3 oz.) pkg. regular lemon pie filling according to directions using 3 egg yolks and substituting mandarin orange syrup for half of liquid required. Cool! Fold in 1 cup of heavy cream whipped and most of 2 cans orange segments. Spoon into cooled meringue shell.

Meringue Shell:

- | | | | |
|---|------------|-----|---------------------|
| 3 | egg whites | 1/2 | tsp cream of tartar |
| 1 | cup sugar | | dash of salt |

Beat egg whites, cream of tartar and dash of salt until stiff. Beat in one cup of sugar gradually. Bake in 10" greased pie plate 1 hour at 275 degrees. Cool. Add filling. Garnish with orange sections.

Frankie Lewis

BANANA SPLIT PIE

- | | | | |
|---|---|---|-------------------------------------|
| 1 | pastry shell, baked or 1 graham cracker crust | | |
| 3 | medium bananas | 1 | cup Cool Whip |
| 1 | Tbsp. lemon juice | | chocolate syrup |
| 1 | pint strawberry ice cream,
softened | | maraschino cherries
chopped nuts |

Slice bananas, thinly into pie crust. Sprinkle with lemon juice. Spread ice cream over bananas. Freeze until firm. Spread Cool Whip over ice cream. Freeze again. Let stand 10 minutes before serving. Top with syrup, cherries, nuts.

Starr Todd

DAD'S BIRTHDAY PIE

- | | | | |
|-------|------------------------------------|-----|---|
| 1 | baked pie crust, cooled | 2 | bananas |
| 1/2 | cup margarine, softened | 1 | Tbsp. lemon juice |
| 1 1/2 | cups sifted confectioners
sugar | 1 | square (1 oz.) unsweetened
chocolate, grated |
| 2 | eggs | 1/4 | cup chopped pecans |
| 1 | tsp. vanilla | | |

Cream margarine. Gradually add sugar, creaming well. Add eggs, one at a time, beating 3 minutes after each addition (medium speed). Blend in vanilla. Slice bananas into round slices, sprinkle with lemon juice. Reserve 12 slices for garnish. Fold chocolate and bananas into sugar mixture. Turn into pie shell. Garnish with pecans and banana slices. Chill 2 - 3 hours before serving.

Sharon Deese

CHOCOLATE PIE

Filling:

3	egg yolks	1/4	cup cocoa
1	cup milk	1/4	stick margarine
3	Tbsp. flour	1	tsp. vanilla
1	cup sugar	1	baked, 9 inch pie shell

Meringue:

3	egg whites	1/4	cup sugar
---	------------	-----	-----------

Mix egg yolks, milk, flour, sugar and cocoa together well. Cook mixture until it thickens. Add vanilla and butter after removing from heat. Pour into prepared shell. Top with meringue made from the egg whites beaten stiffly and sweetened with 1/4 cup sugar. Brown meringue lightly in 350 degree oven for about 15 minutes. Yield: 1 (9 inch pie – 6 to 8 servings).

Holly Posey

CHOCOLATE PIE

3	cups sugar	1	Tbsp. vanilla
	pinch of salt	1	lg. can milk
7	Tbsp. cocoa	1	stick melted margarine
4	eggs	2	pkgs. frozen coconut

Bake at 350 degrees for 40 minutes. Makes 3 pies. Note: Make sure that you defrost coconut first. Then put it in the mixture.

Margaret D. Reese

GERMAN CHOCOLATE PIE

1	stick margarine	(4 oz.) Baker's German	
1	cup sugar	chocolate	
1/4	cup flour	2	eggs beaten
	pinch salt	1/2	cup chopped pecans
		1	tsp. vanilla

Melt chocolate and margarine. Add other ingredients. Bake in greased 8" or 9" pie pan 20 to 25 minutes.

Louise Johnson

GERMAN CHOCOLATE PIE

- | | | | |
|---|------------------|-----|----------------------|
| 1 | cup sugar | 2/3 | cup milk |
| 2 | Tbsp. cocoa | 2 | eggs |
| 1 | Tbsp. cornstarch | 1/4 | tsp. salt |
| 2 | Tbsp. flour | 2 | Tbsp. butter, melted |
| 1 | Tbsp. vanilla | | |

Mix sugar, flour, cornstarch, salt and cocoa. Add milk and eggs. Mix well. Add butter and vanilla. Fold in 3/4 cup coconut, 1/2 cup pecans, chopped. Bake 375 degrees for 35 - 40 minutes.

Dot Robinson

OLD TIMEY CHOCOLATE PIE

- | | | | |
|---|--------------------------|---|--------------|
| 2 | squares bitter chocolate | 1 | cup sugar |
| 1 | stick margarine | 2 | eggs, beaten |
| | | 1 | tsp. vanilla |

Melt chocolate and margarine together. Add sugar and eggs and vanilla. Pour into unbaked pie crust. Bake at 375 degrees for 25 minutes.

Lula Wilfong

CHOCOLATE PIES

(This recipe is excellent to make to share with several friends)

- | | | | |
|-------|-------------------|-----|-------------------------|
| 4 | raw pie shells | 1/4 | cup cocoa |
| 3 1/2 | cups sugar | 1 | can angel flake coconut |
| 2 | Tbsp. plain flour | 1 | stick melted butter |
| 6 | eggs | 1 | tsp. vanilla |
| 1 | lg. can Pet milk | 1 | cup chopped nuts |

Mix flour, sugar, cocoa until well blended. Add eggs and milk alternately. Mix well, add butter, coconut and vanilla flavoring. Blend well. Pour into raw shells. sprinkle tops with chopped nuts. Bake 350 degrees for 30 minutes.

Mrs. Claudette Pearson
Church Secretary

(makes own crust)

Blend together:

3/4 stick margarine, melted 2 Tbsp. flour

1 1/2 cups sugar

Add:

3 eggs, one at a time 1 (13 oz.) can evaporated milk

Fold in:

1 (3 1/2 oz.) can coconut 1 tsp. vanilla.

Pour into heavily greased and floured 9" pie plate. Bake at 350 degrees for 30 - 40 minutes until firm.

Elizabeth Cathey

Makes 2 9'' pies

2 9" Pet Ritz pie crusts - unbaked and regular size - not deep dish.

2 eggs, beaten thoroughly 2 cups of Bakers Angel Flake

1 scant cup granulated sugar coconut

1	small can evaporated milk, undiluted	2	Tbsp. vanilla flavoring
		1/4	stick of margarine

To beaten eggs, add milk, sugar, coconut and flavoring. Pour into pie shells. Dot tops of pie with margarine. Preheat large cookie sheet in 400 degree oven. Place pies on cookie sheet and bake at 400 degrees for 10 minutes. Decrease heat to 350 degrees and bake for 35 minutes. I find that putting pies on hot cookie sheet will keep crusts from being soggy.

Pauline Parton

FRENCH COCONUT PIE

1 stick butter, melted 1 cup flaked coconut

1 1/2 cups sugar 1 Tbsp. vinegar

3 whole eggs **1** tsp. vanilla

Combine all ingredients and pour into unbaked pastry shell. Bake 350 degree oven for 1 hour.

Catherine Edwards

EGG CUSTARD

Mix together in order:

- | | | | |
|---|-------------|---|--------------------------|
| 3 | eggs | 2 | Tbsp. melted margarine |
| 3 | Tbsp. flour | 1 | tall can evaporated milk |
| 1 | cup sugar | 1 | tsp. vanilla flavoring |

Grease and flour 9" GLASS dish. Pour mixture in and bake 35 to 40 minutes at 350 degrees.

Shirley Arrowood

"EASY FRUIT COBBLER"

- | | | | |
|---|---|---|----------|
| 1 | stick butter | 1 | cup milk |
| 1 | cup sugar | | |
| 2 | - 2 1/2 cups fruit (can be frozen or fresh - soft fruits like peaches or berries work best) | | |

In 2 quart casserole, melt butter and add milk and sugar. Pour fruit over mixture. Place in preheated 350 degree oven and cook 45 minutes to an hour until slightly brown. Crust will rise to the top.

Vicki C. Marsh

FRUIT PIZZA

- 1 box Duncan Hines Sugar Cookie Mix

Make 1 large cookie according to directions on box.

Place in well greased pizza pan.

- | | | | |
|---|----------------------|-----|-----------|
| 1 | (8 oz.) cream cheese | 1/3 | cup sugar |
|---|----------------------|-----|-----------|

Cream cheese and sugar together and spread over cooled cookie.

Use any fruit---be sure to drain well if juicy.

Bananas, pineapple tidbits, kiwi, seedless grapes, blueberries, strawberries, fresh peaches.

Glaze:

- | | | | |
|-----|------------------|---|------------------|
| 1 | cup orange juice | 3 | Tbsp. cornstarch |
| 1/3 | cup sugar | | |

Cook over medium heat until transparent. Let cool and pour over fruit. May be decorated around edges with Cool Whip. Refrigerate.

Frankie Lewis

FRUIT PIZZA

- | | | | |
|---|----------------------------|-----|------------------------|
| 1 | (12 oz.) pkg. refrigerator | 1/3 | cup sugar |
| | sugar cookie dough | 1/2 | tsp. vanilla flavoring |

- 1 (8 oz.) pkg. cream cheese

banana slices; peach slices (fresh, frozen or canned) drained well. mandarin oranges - drained; strawberry halves - (frozen or fresh) drained; pineapple chunks - drained. Cut cookie dough into 1/8" slices. Line 14 inch pizza pan with dough slices - overlapping slightly. Bake at 375degrees for about 12 minutes or until cookies are done. Cool. Blend cream cheese, sugar and vanilla. Spread over cookie dough crust. Arrange fruit over cream cheese mixture. Glaze with preserve mixture. Chill before serving. Serves 10.

Preserve Glaze:

1/2 cup peach or apricot preserves mixed with 2 tablespoons of water. Dot over fruit (I use 3 tablespoons of water to make thin enough to spread. You may use any fresh, frozen or canned fruit of your choice. Only make sure to drain fruit.)

Nancy Peeler
Church Financial Secretary

KENTUCKY DERBY PIE

- | | | | |
|---|----------------------|---|------------------------|
| 1 | cup sugar | 1 | tsp. vanilla |
| 1 | Tbsp. flour | 2 | Tbsp. bourbon |
| 5 | eggs, well beaten | 1 | cup chocolate chips |
| 1 | cup white corn syrup | 1 | cup pecans and walnuts |
| 1 | stick butter, melted | | mixed |

Mix flour and sugar - add to beaten eggs. Add syrup, butter, chips, pecans and flavorings. Pour into two 9" (chilled) unbaked pastry shells. Bake at 350 degrees for one hour or until set.

Becca Mitchell
Director of Christian Education

LEMON PIE

Rind and juice of one lemon

- | | | | |
|---|-----------------|---|--------------|
| 1 | stick margarine | 3 | eggs, beaten |
| 1 | cup sugar | | |

Melt margarine and add other ingredients. Pour into unbaked pie shell. Bake at 375 degrees for 25 minutes.

Lula Wilfong

EASY LEMON PIE

1 can condensed milk 1 small container Cool Whip
1 sm. can frozen lemonade 1 graham cracker crust
Mix milk and Cool Whip; add lemonade and mix well. Pour in crust, let set for about 30 minutes. You may substitute limeade for lemonade.

Lynn Henderson

SHAKER LEMON PIE

2 lg. lemons 2 cups sugar
4 eggs, well beaten
Slice lemons as thin as paper, rind and all. Combine with sugar; mix well. Let stand 2 hours or longer, preferably blending occasionally. Add beaten eggs to lemon mixture; mix well. Turn into nine inch pie shell, arranging lemon slices evenly. Cover with top crust. Cut several slits near center. Bake at 450 degrees for 15 minutes. Reduce heat to 375 degrees and bake for about 20 minutes or until silver knife inserted near edge of pie comes out clean. Cool before serving.

—From recipe in The Shaker Cook Book
by Caroline B. Piercy. Used by permission of Shakertown, Pleasant Hill, Ky.

Note: To slice lemons "as thin as paper," I use a Rubbermaid thin slicer. This pie deserves home-made crust!

Jean Todd

LEMONADE PIE

1 (9 oz.) carton frozen 1 can sweetened condensed
 whipped topping milk
1 (6 oz.) can frozen lemonade 1 graham cracker crumb
 concentrate crust

Combine first 3 ingredients and swirl mixture into crumb crust.

Gladys Pearson

LIME CHIFFON PIE

1 baked pie shell

Filling:

1 envelope unflavored gelatin	1/2 cup lime juice
1/4 cup cold water	1/4 tsp salt
4 eggs (separated)	2 - 3 drops of green coloring
2/3 cup sugar	1/2 cup sugar
2 tsp grated lime peel	

Stir gelatin into cold water. Beat egg yolks slightly in a small sauce pan. Add 2/3 cup sugar, lime juice, peel and salt. Cook over low or medium heat, stirring constantly until slightly thickened. Remove from heat, add gelatin, stirring until dissolved. Add coloring a drop at a time. Chill in refrigerator until the mixture mounds when dropped from spoon. Whip egg whites until peaks form. Add 1/2 cup sugar a small amount at a time. Fold into custard. Fill pie shell and chill until firm. This recipe can also be used to make a lemon or orange pie.

Edna Hanna

PEACH PIE

(Easy)

6 or 7 large peaches - sliced into baking dish (approx. 7 x 12)

Cover with white bread slices which have been cut into 2 or 3 strips. In bowl put 1 cup sugar and 1 Tbsp. flour and mix. Add to this 1 well beaten egg and beat together. Add this to the peaches and bread. Melt 1 stick margarine and dribble over the above. Bake at 375 degrees for 30 minutes.

Lillian Ferguson

PEANUT PIE

1 (3 oz.) pkg. cream cheese softened	1/4 cup milk
1 cup confectioners sugar	1 (4 1/3 oz.) container Cool Whip
1/3 cup peanut butter	1 graham cracker crust - 9"
	1/4 cup finely chopped peanuts

Blend cream cheese and sugar. Beat in peanut butter. Add milk and mix well. Fold in Cool Whip. Spoon into crust. Chill until firm (overnight is best). Garnish with chopped peanuts.

Jane Pearson

PEANUT BUTTER PIE

(Makes 2 pies)

- | | | | |
|---|-----------------------------------|---|---------------------------------------|
| 1 | (8 oz.) cream cheese,
softened | 1 | (12 oz.) jar crunchy peanut
butter |
| 2 | cups confectioners sugar | 1 | cup milk |
| | | 1 | lg. container Cool - Whip |

Mix cream cheese and sugar until fluffy. Add milk and peanut butter, mix until fluffy. Add Cool-Whip and fold in, then pour into 2 graham cracker crusts. Freeze. Before serving, place in refrigerator for 2 hours.

Wanda Blackledge

PECAN PIE

- | | | | |
|-----|-----------------------|---|-----------------|
| 1/4 | cup butter | 3 | eggs |
| 1 | cup light brown sugar | 1 | tsp. vanilla |
| 1 | cup white corn syrup | 1 | cup pecan meats |
| 1/4 | tsp. salt | | |

Cream butter, add sugar and syrup, creaming constantly. Add salt to eggs and beat until light and fluffy. Add to 1st mixture. Add vanilla and broken nut meats. Pour into a 9 1/2 inch pie pan lined with unbaked pastry. Bake at 350 degrees for 50 minutes.

Ruth Falls

PECAN PIE

- | | | | |
|-----|------------------------|---|--|
| 3 | eggs | 1 | tsp. vanilla |
| 2/3 | cup golden brown sugar | 1 | cup pecans (whole halves
or broken) |
| 1/2 | tsp. salt | | |
| 1 | cup light corn syrup | 1 | 9-inch pie crust, unbaked |
| 1/2 | cup butter, melted | | |

Beat eggs with a whisk or fork. Stir in brown sugar, salt, corn syrup, and melted butter. Mix well. Stir in vanilla and pecans. Bake in a 400 degree preheated oven for 10 minutes; then bake at 350 degrees for 30 to 40 minutes, or until knife inserted into pie comes out clean. Note: I like pecan pie not too thick, so I double the recipe and fill three "regular" pie shells. They freeze beautifully.

Jean Todd

POOR-DO PIE

Cook 2 cups of any kind of fresh fruit. (peaches or berries are best). Add sugar to sweeten and just enough water to keep from burning while cooking. When cooked, add 1/2 stick of margarine. Break about 3 slices of toasted bread into a casserole dish. Pour fruit over it and let stand until juice has soaked through. Makes a good quick pie.

Gladys Pearson

SQUASH PIE

- | | |
|---|------------------------|
| 2 cups grated yellow squash
(drain well) | 1 pinch salt |
| 1 1/2 cups sugar | 1 Tbsp. flour |
| 3 eggs, beaten | 1 tsp. lemon extract |
| 1/2 stick margarine (melted) | 1 tsp. coconut extract |

Mix together all ingredients. Pour into 9 inch deep dish pie pan lined with unbaked pastry. Bake at 400 degrees for 30 minutes or until done. Note: If large squash is used, remove seeds.

Ruth Falls

SQUASH PIE

- | | |
|------------------------|--------------------------|
| 4 cups shredded squash | 3 tsp. lemon flavoring |
| 2 cups sugar (or less) | 3 tsp. coconut flavoring |
| 3 eggs | 3 Tbsp. flour |
| 1 stick margarine | 2 pie shells - 8" |

Wash squash but do not peel. Cut off ends and cut lengthwise in quarters. Scoop out any large seeds, shred and set aside. Melt margarine - add sugar, eggs and flour and beat with hand mixer. Add squash and flavorings. Pour into two pie shells. Bake in preheated 375 degree oven for 40 to 45 minutes.

Gladys Pearson

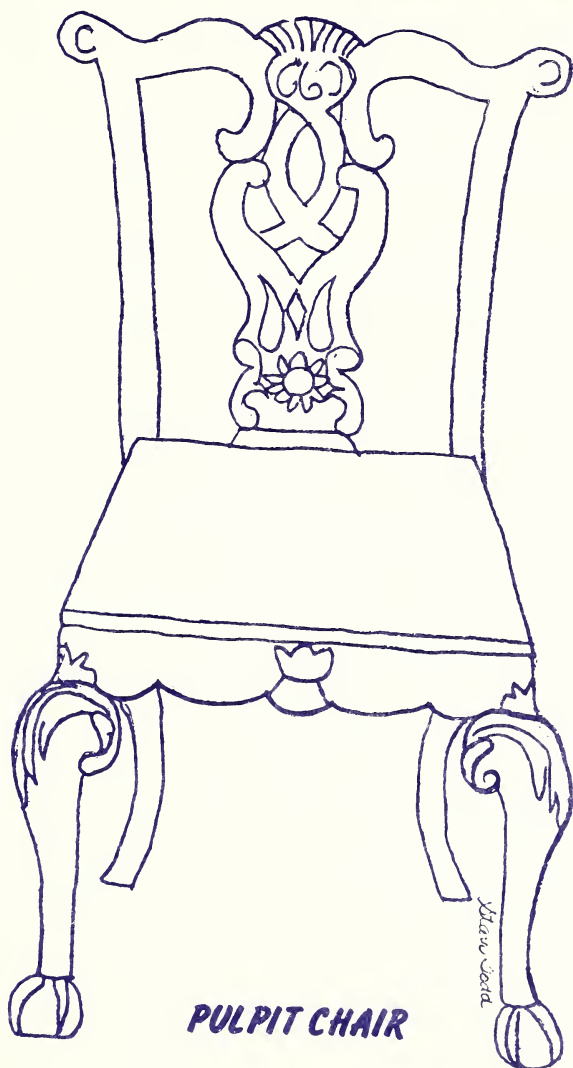
CHARLEY'S SWEET POTATO PIE

- | | | | |
|-----|----------------------------------|-----|----------------------------|
| 1 | cup cooked mashed sweet potatoes | | pinch salt |
| | | 1 | tsp. ground nutmeg |
| 1/3 | cup melted butter or margarine | 1/2 | tsp. pure vanilla extract |
| | | 1/2 | tsp. lemon extract |
| 2 | eggs, beaten | 1/2 | cup sugar, more if desired |
| 1/3 | cup milk or half & half | 1 | unbaked 9 inch pie shell |
| 1/2 | tsp. baking powder | | |

Combine sweet potatoes with all ingredients, blending well. Pour into pie shell. Bake in preheated 400 degree oven about 30 minutes, or until golden and puffy. Serve alone or topped with whipped cream.

Gladys Pearson

SALADS, DRESSINGS, SAUCES



NUMBERS 11:5

We remember the fish which we ate freely in Egypt, the cucumbers, the melons, the leeks, the onions, and the garlic.

RUTH 2:14a

Now Boaz said to her at mealtime, "Come here, and eat of the bread, and dip your piece of bread in the vinegar."

APRICOT CONGEALED SALAD

- | | | | |
|---|----------------------------|---|---------------------------|
| 1 | can crushed pineapple | 1 | cup or more miniature |
| 1 | can apricot nectar | | marshmallows |
| 1 | pkg. lemon or orange jello | 2 | sliced bananas (optional) |

Bring 1 cup apricot nectar to boil. Add jello - stir to dissolve. Add rest of nectar. Mix pineapple, marshmallows and bananas. Put in shallow dish to congeal.

Louise Johnson

CHERRY NUT SALAD

- | | | | |
|---|-----------------------------|---|------------------------|
| 1 | small pkg. cherry jello | 1 | can cherry pie filling |
| 1 | cup hot water | 1 | cup chopped nuts |
| 1 | small can crushed pineapple | | |

Dissolve jello in water. Add pie filling, pineapple and nuts. Place in refrigerator. When salad starts to set, stir several times. Let set. Top with the following.

Topping:

- | | | | |
|---|----------------------------|-----|-----------|
| 1 | (8 oz.) pkg. cream cheese | 1/2 | cup sugar |
| | (softened) | | |

Beat these two ingredients together.

Fold in:

- | | | | |
|---|----------------|---|--------------|
| 1 | cup sour cream | 1 | tsp. vanilla |
|---|----------------|---|--------------|

This topping can be used as a dip for fruit also.

Knoxie Cloninger

SOUR CHERRY SALAD

- | | | | |
|-----|-----------------------------|-----|--------------------------|
| 1 | envelope plain gelatin | 1/2 | cup sugar |
| 1/4 | cup cold water | | grated rind and juice of |
| 1 | pkg. lemon jello | | 1 lemon and 1 orange |
| 1 | No. 2 can pie cherries | 1/2 | cup nuts |
| 1 | No. 2 can crushed pineapple | | celery if desired |
| | (all) | | |

Dissolve gelatin in water. Add to cherry juice and jello (which has been heated). Add sugar, cherries, pineapple, nuts and celery, rinds and juices. You don't have to wait on this to congeal before adding nuts, etc. Congeal in pan or in molds.

Jane Alice Todd

SOUR CHERRY PINEAPPLE SALAD

- | | | | |
|---|--------------------------|-----|-------------------------|
| 1 | (3 oz.) box cherry jello | 1/2 | cup sugar |
| 1 | (3 oz.) box lemon jello | 1/2 | cup pecans |
| | grated rind and juice of | 1 | No. 2 can sour pitted |
| | lemon | | cherries |
| | grated rind and juice of | 1 | No. 2 can crushed |
| | orange | | pineapple (not drained) |
| | | | pinch of salt |

Take juice from cherries, add sugar, lemon and cherry jello and bring to boil. Add cherries, pineapple, grated rinds, juices, nuts and pinch of salt. Blend well and turn into large mold and refrigerate. Yield 12 to 14 servings.

Catherine Edwards

TWO-LAYER CHERRY SALAD

- | | | | |
|---|---------------------------|-----|----------------------------|
| 1 | (3 oz.) pkg. cherry jello | 1/3 | cup mayonnise or salad |
| 1 | cup boiling water | | dressing |
| 1 | can cherry pie filling | 1 | sm. can crushed pineapple |
| 1 | (3 oz.) pkg. lemon jello | 1/2 | cup whipping cream |
| 1 | cup boiling water | 1 | cup miniature marshmallows |
| 1 | (3 oz.) cream cheese, | 2 | Tbsp. chopped nuts |
| | softened | | |

Dissolve cherry jello in 1 cup boiling water; stir in pie filling. Turn into a 9 x 9 x 2 inch baking dish; chill until almost firm. Dissolve lemon jello in 1 cup boiling water. Mix mayonnaise with softened cream cheese; gradually add lemon gelatin; stir in undrained pineapple. Whip 1/2 cup cream and fold into lemon mixture, with 1 cup small marshmallows. Spread over cherry layer, and sprinkle with nuts. Chill until well set. Makes 12 servings.

Ruth Carson

CONGEALED CRANBERRY SALAD

- | | | | |
|---|---------------------------|---|-----------------------------|
| 1 | (6 oz.) pkg. cherry jello | 1 | cup sour cream |
| 1 | can crushed pineapple in | 1 | tall can cranberry sauce or |
| | heavy syrup, drained | | jelly |

Add water to pineapple juice to make 2 cups. Heat to boiling and add jello, stirring until dissolved. Add sour cream and cranberry sauce or jelly, stirring until thoroughly mixed. Add pineapple and let congeal in refrigerator.

Emily Howell

DIET SALAD

- | | | | |
|---|------------------------------|-----|-------------------------|
| 1 | (3 oz.) pkg. sugarfree jello | 1 | (8 oz.) can crushed |
| 1 | cup boiling water | | pineapple (unsweetened) |
| 1 | (3 oz.) pkg. cream cheese | 2/3 | cup cold water |
| | | 1/2 | cup nuts |

Dissolve jello in boiling water. Add other ingredients and mix well. Pour in mold and refrigerate several hours. Serves 8.

Robin Cain

DREAM SALAD

- | | | | |
|---|-------------------------|---|-----------------|
| 2 | small boxes lemon jello | 2 | cups cold water |
| 1 | cup boiling water | 3 | Tbsp. sugar |
| | | | pinch salt |

Dissolve jello in boiling water; add 2 cups water, sugar and salt. Add:

- | | | | |
|---|---------------------------|---|---------------------------|
| 2 | apples chopped | 1 | lg. can crushed pineapple |
| 2 | bananas chopped or sliced | | (drained) |

Let jello partly congeal before adding topping

Topping:

- | | | | |
|-----|---------------------|---|---------------------|
| 1 | cup pineapple juice | 1 | heaping Tbsp. flour |
| 1/4 | cup sugar | | |

Cook until thick - cool and spread on top of jello.

Sadie Williams

EASY DAY SALAD

- | | | | |
|---|-----------------------------|---|-------------------|
| 1 | No. 2 can crushed pineapple | 2 | cups buttermilk |
| 1 | pkg. (6 oz.) apricot jello | 1 | (8 oz.) Cool Whip |

Heat pineapple to boiling point. Add apricot jello. Stir and cool. Add 2 cups buttermilk. Let congeal slightly. Add Cool Whip.

Catherine Edwards

FRANCES HILL'S SALAD

- | | | | |
|---|---|---|--|
| 1 | lg. can crushed pineapple
(do not drain) | 1 | jar (8 oz.) maraschino
cherries (cut in halves) |
| 1 | (6 oz.) pkg. lime jello | 1 | cup chopped pecans |
| 1 | lg. pkg. cream cheese | 1 | (8 oz.) carton Cool Whip |
| 2 | cups cold water | | |

Bring pineapple and jello to a boil, dissolving the jello. Cut cream cheese into small pieces. Add cheese and cold water to jello mixture. Cool until it is syrupy. Add cherries and pecans. Fold in Cool Whip. Congeal. Serves about 16.

Jean W. Stewart

FROZEN SALAD

- | | | | |
|-----|-------------------|---|---------------------------|
| 1/2 | pt. sour cream | 1 | sm. can crushed pineapple |
| 1/4 | cup sugar | 2 | bananas, diced |
| 1 | Tbsp. lemon juice | | Nuts |
| | | | Maraschino cherries |

Combine all ingredients and pour into paper cups. Freeze. (10 cups)

Gwynne Blair

FROZEN FRUIT SALAD

- | | | | |
|-------------------|--|-----|--|
| 1 | (3 oz.) pkg. cream cheese,
softened | 2 | Tbsp. Miracle Whip or
mayonnaise |
| 2 | Tbsp. sugar | | |
| Mix well and add: | | | |
| 1 | sm. can crushed pineapple,
drained | 1 | pkg. frozen strawberries, or
2 cups fresh |
| 1 | cup or more sm. marsh-
mallows melted in pine-
apple juice | 1 | cup or more Cool Whip |
| | | 1/2 | cup chopped pecans |

Freeze in oblong Pyrex dish.

Helen Wilson

GLAZED FRUIT SALAD

- | | | | |
|---|--|---|---|
| 2 | (20 oz.) cans pineapple
chunks, drained | 3 | lg. bananas, sliced |
| 2 | (11 oz.) cans mandarin
oranges, drained | 1 | cup coarsely chopped
pecans |
| 1 | cup maraschino cherries,
drained | 1 | (3 3/4 oz.) pkg. vanilla
instant pudding mix |

Drain pineapple, reserving 1 cup juice. Combine fruit and pecans in a large bowl. Toss gently. Combine pudding and 1 cup pineapple juice in a mixing bowl; beat on high speed of electric mixer 1 minute. Pour pudding mixture over fruit and pecans. Toss gently. Yield 10 to 12 servings.

Mace Pursley

HOT FRUIT SALAD

- | | | | |
|---|----------------------|---|---------------------|
| 1 | can peach halves | 1 | can apricot halves |
| 1 | can sliced pineapple | 1 | can crabapple rings |
| 1 | can pear halves | | |

Drain fruit well and arrange in casserole with apple rings on top. Mix:

- | | | | |
|---|--------------------|-----|-------------|
| 1 | stick oleo, melted | 1/2 | cup sugar |
| 1 | cup dry sherry | 2 | Tbsp. flour |

Boil above until thick. Pour over fruit and refrigerate overnight. To serve, heat in 350 degree oven until hot through.

Emily Howell

FROZEN PAPER CUP SALAD

- | | | | |
|-------|---------------------------------------|-----|--|
| 2 | cups sour cream | 1 | banana, diced |
| 2 | Tbsp. lemon juice | 4 | drops red food coloring |
| 1/2 | cup sugar | 1/4 | cup chopped pecans |
| 1/8 | tsp. salt | 1 | lb. can pitted Bing cherries,
drained |
| 8 1/2 | oz. can crushed pineapple,
drained | | |

Combine sour cream, lemon juice, sugar, salt, pineapple, banana and red food coloring. Lightly fold in pecans and cherries. Spoon into large fluted muffin cups placed in 3-inch muffin tin. Freeze. Remove 15 minutes before serving, loosen paper and place on salad greens. Serves 12.

Peggy Starr

GRAPEFRUIT ASPIC SALAD

2	env. plain gelatin	Sections from 3 med. grapefruit,
1	cup cold water	plus juice derived in pre-
1	cup boiling water	paring fruit (I use a mix-
3	Tbsp. lemon juice	ture of white and pink)
3/4	cup sugar	3/4 cup chopped celery
		1/2 cup sliced almonds
		1 lg. avocado, peeled and sliced thin

Soak gelatin in cold water; add hot water and stir until completely dissolved. Add sugar, lemon juice, grapefruit sections, celery, almonds, avocado slices. Turn into a large ring mold or individual molds and chill until congealed. Serve with dressing of your choice. Yield: 10 to 12 servings.

Jean Todd

ORANGE-PINEAPPLE CREAM MOLD

(Salad or Dessert)

2	(11 oz.) cans mandarin orange segments, drained	1	(16 oz.) container sour cream
2	envelopes unflavored gelatin	1	(8 oz.) can crushed pineapple, drained
1	cup orange juice	1/2	cup chopped nuts
1	cup boiling water		Lettuce leaves
1	(14 oz.) can sweetened condensed milk		

Line bottom of 6-cup mold with desired amount of orange segments; set aside. In a large bowl, sprinkle gelatin over orange juice; let stand 1 minute. Add water and stir until gelatin is dissolved. Add sweetened condensed milk and sour cream; mix well. Fold in pineapple, nuts and remaining orange segments. Turn into prepared mold. Chill 4 hours or until set. Unmold onto lettuce. Garnish as desired. 10 - 12 servings. (This makes a nice brunch dish.)

Jo Summey

PINEAPPLE-BUTTERMILK SALAD

- | | | | |
|---|--|---|---|
| 1 | (20 oz.) can crushed
pineapple, undrained | 2 | cups buttermilk |
| | | 1 | (8 oz.) frozen whipped
topping, unthawed |
| 2 | Tbsp. sugar | | |
| 1 | (6 oz.) pkg. orange gelatin | 1 | cup chopped pecans |

Combine pineapple and sugar. Bring to boil, stirring occasionally. Remove from heat and add gelatin. Stir until dissolved, then cool. Add buttermilk and stir until combined. Fold in whipped topping and pecans. Spoon into 12 3/4 x 9 x 2 1/4 pan. Cool until firm.

Ruth Falls

PINEAPPLE SOUR CREAM SALAD

- | | | | |
|---|--------------------------|-----|---|
| 1 | (3 oz.) pkg. lemon jello | 1 | (15 oz.) can crushed
pineapple (drained) |
| 1 | cup boiling water | | |
| 1 | cup sour cream | 1 | Tbsp. lemon juice |
| | | 1/2 | cup water (cold) |

Dissolve jello in boiling water. Add lemon juice, pineapple juice, 1/2 cup water, sour cream and blend. Chill to thicken. Whip until thick and foamy. Fold in pineapple. Pour into molds or dish. Refrigerate until set.

Paula Dixon

PINK ARCTIC FREEZE

(Serves 8 - 10)

- | | | | |
|---|--|-----|--------------------------------------|
| 2 | (3 oz.) pkg. cream cheese | 1/2 | cup chopped walnuts or
pecans |
| 3 | Tbsp. mayonnaise | | |
| 3 | Tbsp. sugar | 1 | (1 lb.) can whole cranberry
sauce |
| 1 | (9 oz.) can crushed
pineapple (drained) | 1 | cup heavy cream, whipped |

Soften cheese, blend in mayonnaise and sugar, add fruits and nuts. Fold in whipped cream. Pour into 9" x 5" x 2 1/2" loaf pan. Freeze overnight. Let stand at room temperature for 15 minutes before serving. Slice and serve on lettuce if desired. (Very delicious and pretty)

Mary Loughridge

PISTACHIO SALAD

- | | | | |
|---|----------------------------|---|----------------------------|
| 1 | cup chopped pecans | 1 | can crushed pineapple |
| 1 | cup miniature marshmallows | 1 | pkg. pistachio pudding mix |
| 1 | cup Cool Whip | | |

Mix all together and chill.

Margaret Kennedy

RUSSIAN FRUIT SALAD

- | | | | |
|-----|-------------------|----|----------------------|
| 1 | pkg. lemon jello | 15 | marshmallows |
| 3/4 | cup boiling water | 1 | (3 oz.) cream cheese |

Cook over low heat to dissolve or can use blender.

Stir in:

- | | | | |
|-----|---|-----|---------------------------------|
| 1 | small Cool Whip (or 1/2 cup mayonnaise) | 1/2 | cup crushed pineapple |
| | | 1/2 | cup evaporated milk |
| 1/2 | cup pineapple juice | 1 | cup diced bananas (usually one) |

Pour into mold or into pyrex dish and sprinkle with nuts.

Anita L. Brown

STRAWBERRY CONGEALED SALAD

- | | | | |
|-------|----------------------------------|---|---------------------------|
| 2 | pkg. strawberry jello | 1 | pkg. cream cheese (8 oz.) |
| 1 | small can crushed pineapple | 4 | Tbsp. mayonnaise |
| 1 1/2 | cups hot water | 2 | Tbsp. sugar |
| 1 | pkg. frozen strawberries, thawed | | |

Dissolve jello in hot water; add pineapple and strawberries with juices. Pour 1/2 of the jello mixture into container; allow to set. Spread mixture of cream cheese, sugar and mayonnaise, and then the remaining jello mixture on top. Serves 8.

Lynn Hoffman Henderson

STRAWBERRY-PEAR SALAD

- | | | | |
|---|-----------------------------|---------|-----------------------------|
| 1 | small pkg. strawberry jello | (6 oz.) | of cream cheese |
| 1 | No. 2 can pears and juice | 1 | (8 oz.) container Cool Whip |
| 2 | tsp. milk | | |

Mix jello and pear juice in sauce pan and boil. Cool. Mix milk and cream cheese until creamy. Blend with pears. Cool until semi-firm. Fold in cool whip and chill.

Carol Denton

CHICKEN SALAD

- | | |
|--------------------------|-------------------------|
| 1 lb. cooked chicken | 1/4 tsp. seasoning salt |
| 3/4 cup country dressing | 1/4 tsp. salt |
| 1/4 cup mayonnaise | 1/4 tsp. red pepper |
| 1/4 cup chopped pecans | 3/4 cup chopped celery |

Cut chicken in cubes with scissors, mix with celery, fold in country dressing, then mayonnaise and pecans. Top with mayonnaise when serving.

COUNTRY DRESSING:

- | | |
|--------------------|--------------------|
| 1 tsp. dry mustard | 1/2 cup cold water |
| 2 Tbsp. sugar | 2 egg yolks |
| 1/4 tsp. salt | 1/4 cup vinegar |
| 2 Tbsp. flour | 2 Tbsp. butter |

Dissolve mustard, sugar, salt and flour in water. Beat eggs and vinegar in top of double boiler. Add the dissolved ingredients. Cook and stir the dressing over boiling water until thick and smooth. Add butter. Use for chicken salad, cole slaw and ham salad.

(Egg whites may be frozen and saved until you have enough to make a delicious Angel Food cake.)

Recipes for chicken salad and country dressing from —
WE MAKE YOU KINDLY WELCOME by Elizabeth C.

Kremer. Used by permission of Shakertown, Pleasant Hill, Ky.

Note: I use one egg instead of two egg yolks for the country dressing.

Jean Todd

LUNCHEON CHICKEN SALAD

- | | |
|------------------------------|--------------------------|
| 1 average size baking hen | (2 1/2 oz.) sliced water |
| 2 cups white seedless grapes | chestnuts, drained |
| 1 cup diced celery | 1 1/2 tsp. curry powder |
| 1 cup toasted almond pieces | 1/2 tsp. lemon juice |
| | 1 1/2 tsp. soy sauce |
| | mayonnaise |

Bake hen and cut into pieces. Combine all ingredients with enough mayonnaise to moisten. Serve on a ring of cantaloupe or a lettuce cup.

Mary Lathan Steele

CORN BEEF SALAD

- | | | | |
|---|---------------------------|-----|---------------------|
| 1 | pkg. lemon jello | 2 | cups chopped celery |
| 1 | cup boiling water | 1 | small chopped onion |
| 1 | can corn beef, flaked | 1/2 | tsp. salt |
| 3 | hard boiled eggs, chopped | 1 | cup mayonnaise |

Dissolve jello in boiling water. Cool at room temperature. Add all ingredients to cooled jello. Add mayonnaise last and stir carefully. Pour into molds and refrigerate. Serves 8.

Virginia Brown

JELLIED TUNA AND CUCUMBER SALAD

- | | | | |
|-----|---------------------|-----|----------------------------------|
| 1 | pkg. lemon jello | 1 | cup tuna, shrimp, or
crabmeat |
| 1 | cup hot water | | |
| 1/2 | tsp. salt | 1 | cup diced cucumber |
| 1 | Tbsp. vinegar | 1/2 | cup mayonnaise |
| 1 | cup cream (whipped) | 1/2 | green pepper, chopped |
| 1/4 | cup celery, chopped | 4 | green onions, sliced |

Dissolve jello. Add salt and vinegar. When slightly thickened, whip jello and fold in cream and remaining ingredients. Pour into greased mold. Serves 4.

Judy Gelaude

QUICK AND COOL SUMMER SALAD

- | | | | |
|---|--|-------|--------------------------|
| 1 | (7 oz.) pkg. (or 2 cups)
Creamettes Elbow
Macaroni | 1/2 | cup sweet pickles, diced |
| | | 1/2 | cup onion, diced |
| | | 1/2 | cup sour cream |
| 1 | (16 oz.) can Veg-all, drained | 1/2 | salad dressing |
| 1 | (7 oz.) can tuna, drained
and flaked | 1 1/2 | Tbsp. lemon juice |
| | | 1 | tsp. seasoned salt |
| 1 | cup cheddar cheese, diced | 1/4 | tsp. seasoned pepper |

Prepare Creamettes according to package directions. Drain. Add Veg-all, tuna, cheese, pickles and onion. Mix sour cream, salad dressing, lemon juice, salt and pepper. Toss with macaroni mixture. Chill. Serves 6 to 8.

Phoebe M. Pearson

VEGETABLE SALAD

CONGEALED ASPARAGUS SALAD

- | | |
|-----------------------|------------------------------|
| 3/4 cup sugar | 1/2 cup chopped pecans |
| 1/2 cup vinegar | 2 pimentos, chopped |
| 1 cup water | 1 No. 2 can asparagus |
| 2 Tbsp. plain gelatin | (chopped) |
| 1/2 tsp. salt | juice of 1/2 lemon |
| 1 cup chopped celery | 2 tsp. grated onion |
| | 1/2 cup stuffed green olives |

Boil together sugar, vinegar and water for at least 2 minutes. Dissolve gelatin in 1/2 cup cold water. Set aside 5 minutes. Add to boiled vinegar mixture. Add remaining ingredients. Mold in a 1 1/2 quart mold until set. Serve with mixture of mayonnaise and sour cream.

Dot Schutte

BROCCOLI SALAD

- | | |
|-----------------------------------|-----------------------------|
| 2 pkg. chopped frozen
broccoli | 1 can condensed consomme |
| 4 hard-boiled eggs, chopped | 3/4 tsp. salt |
| 3/4 cup mayonnaise | 2 tsp. lemon juice |
| 1 envelope plain gelatin | 4 tsp. Worcestershire sauce |

Cook and drain broccoli, mix with chopped eggs. Heat consomme, melt gelatin in 2 Tbsp. water, add to consomme, stir until dissolved. Add mayonnaise and seasonings. Pour over broccoli and eggs. Mix well. Pour into well oiled mold (may be oiled with mayonnaise.) Chill until firm. Serves 10.

Eleanor D. Brawley

BROCCOLI SALAD

- | | |
|------------------------------|--------------------------|
| 1 bunch chopped broccoli | 1/4 cup pickle relish |
| 1/2 - 2/3 cup chopped olives | 1 tsp. lemon juice |
| 4 hard boiled eggs - chopped | 1/2 - 2/3 cup mayonnaise |
| 1 small onion - chopped | |
- Mix all of above.

Carrie Wilson

FRESH BROCCOLI SALAD

- | | | | |
|-----|----------------------------|-----------|----------------------------|
| 1 | bunch broccoli -(no stalk) | 1/2 - 3/4 | cup mayonnaise |
| | chopped fine | 4 | hard boiled eggs - chopped |
| 1/2 | cup finely chopped onion | | pinch salt |
| 1/2 | cup spanish or ripe olives | | |
| | chopped | | |

Toss and serve.

Elizabeth Cathey

Anne Hanna

FRESH BROCCOLI SALAD

- | | | | |
|---|---------------------------|-----|---------------------|
| 1 | bunch fresh broccoli, | 1 | onion, chopped |
| | chopped | 1/2 | cup celery, chopped |
| 3 | hard boiled eggs, chopped | 3/4 | cup mayonnaise |
- Salt and pepper to taste. Mix thoroughly and refrigerate overnight.

Sarah Wallace

SWEET AND SOUR BROCCOLI SALAD

- | | | | |
|-----|--|-----|--------------------------|
| 2 | bunches fresh broccoli, | 1 | cup mayonnaise |
| | chopped | 1/4 | cup sugar (or 4 - 5 |
| | onion, chopped, as desired | | envelopes Equal) |
| | (or onion powder) | 2 | Tbsp. vinegar |
| 2/3 | cup cheddar cheese, coarsely | | salt and pepper to taste |
| | grated | | |
| | 4- 5 pieces bacon, cooked and crumbled | | |

Mix together and chill several hours before serving. Serves 8 - 10.
Keeps several days in refrigerator.

Becky Miller

COPPER CARROT PENNIES

2	lbs. medium carrots	1	(10 oz.) can condensed
1	small green pepper, chopped		tomato soup
1	medium onion, thinly sliced	1	tsp. salt
1/4	cup lemon juice	1	tsp. prepared mustard
1	cup sugar	1	tsp. Worcestershire sauce
1/2	cup vinegar	3/4	tsp. pepper
1/2	cup salad oil		

Peel and slice carrots and cook in a little salted water in a pan with a tight cover until just fork tender, then cool quickly in cold water. Arrange in a glass container in layers with the pepper and onion. Make a marinade of the remaining ingredients, beaten to blend well. Pour marinade over vegetables, cover, and refrigerate for several hours before using. To use, remove from marinade with a slotted spoon to a serving dish. This will keep for up to a week in the refrigerator. The marinade may be saved to use a second time.

Shirley Arrowood

Mary Loughridge

LAYERED CAULIFLOWER SALAD

1	medium head cauliflower	1/2	lb. crisp cooked bacon,
1	medium head lettuce, torn		crumbled
	in bite size	1	cup mayonnaise
1	large purple onion, chopped	3	tsp. sugar
		1/3	cup parmesan cheese

Wash cauliflower and cut flowerets in bite-size pieces. Layer lettuce, onions, cauliflowerets and bacon. Mix mayonnaise and sugar well. Spread over top to edge of bowl. Sprinkle with parmesan cheese, then cover tightly. Refrigerate overnight and toss gently before serving. Serves 8.

Fanna Ferguson

CUCUMBERS IN SOUR CREAM

- | | | | |
|---|-----------------|-----|---------------------|
| 2 | large cucumbers | 1/2 | tsp. black pepper |
| 1 | Tbsp. salt | 1/2 | tsp. chopped chives |
| 1 | cup sour cream | 1 | Tbsp. sugar |
| 2 | Tbsp. vinegar | | |

Peel cucumbers and slice very thin. Place in china bowl and sprinkle with salt. Let stand for 1 hour then squeeze all liquid out of cukes. Combine the remaining ingredients and pour over the cucumbers. Mix and serve cold.

Ann Cain

LAYERED SALAD

Put a layer of chopped lettuce in a pryex dish

Add salt and pepper

Put a can of English peas (drained) over the lettuce

Sprinkle with 1 Tbsp. of "Sweet-n-Low"

Add a layer of grated carrots

Add salt and pepper

Add chopped red onions (marinated)

Add salt and pepper

Ice with mayonnaise and cover with cooked bacon (crushed)

Cover tightly and let stand overnight.

Marinade - 1/2 vinegar, 2 grains saccarhin, 1/2 tsp. salt, 1/4 cup water

- leave onions in for 1 to 2 hours.

Monica Cain

LAYERED SALAD

lettuce

green pepper, chopped

onion, chopped

mayonniase or salad

dressing

small can English peas,

drained

sharp cheese, grated

1 Tbsp. sugar

Break lettuce into bite-size pieces into a casserole. Chop pepper and onions onto lettuce. Put the drained peas on top. Spread enough mayonnaise over peas to moisten well. Place the grated cheese on top. The ingredients vary according to size of dish.

Margaret Pursley

SCANDINAVIAN SALAD

- | | | | |
|---|--|-----|--|
| 1 | can green peas, drained | 3/4 | cup sugar |
| 1 | can French style green
beans, drained | 1/2 | cup Wesson oil
celery (3 or 4 stalks), cut
salt and pepper |
| 1 | onion, cut in rings | | pimento (sm. can, drained) |
| 1 | cup vinegar | | |

Mix sugar, oil, and vinegar. Pour over the other vegetables. Let stand overnight in refrigerator. Drain before serving.

Mazelle Baird

BAR-B-QUE SLAW

- | | | | |
|-------|---------------------------|-----|---------------|
| 4 | cups shredded raw cabbage | 1 | tsp. salt |
| 3 - 4 | Tbsp. sugar | 1/3 | cup catsup |
| 1/2 | tsp. black pepper | 2 | Tbsp. vinegar |
| | dash red pepper | | |

Mix cabbage with sugar, black pepper, red pepper, and salt. Add catsup and vinegar. Refrigerate at least 1 - 2 hours before serving. Serves 8.

Becky Miller

BARBECUE SLAW

- | | | | |
|-------|---------------------------|-----|---------------------------|
| 8 | cups grated cabbage | 1 | tsp. black pepper |
| 1 | cup sweet pickles | 1/2 | tsp. red pepper (crushed) |
| 2 | tsp. mustard | 1 | cup mayonnaise |
| 1 1/2 | cups catsup | 1 | tsp. chili powder |
| 1 | tsp. brown sugar | | |
| 1 | sm. can pimento (chopped) | | |

Grate cabbage and add other things. Put in refrigerator in covered dish. Makes one gallon. Note: This makes a hot slaw. If you want, you may cut down on black and red peppers or add more sweet pickles.

Margaret D. Reese

BILL'S BARBEQUE SLAW

- | | | | |
|-----|------------------|-----|------------------|
| 3 | Tbsp. Texas Pete | 1/4 | cup sugar |
| 1/2 | head cabbage | 4 | Tbsp. mayonnaise |
| | salt and pepper | 1/2 | cup catsup |
| 3 | tsp. vinegar | 1/2 | bottle Heinz 57 |
| 2 | Tbsp. mustard | | |

Grate cabbage - Mix all other ingredients together and stir into cabbage. Marinate about 6 hours before serving. Serves 10.

Ginny Ratchford

CAULIFLOWER SLAW

- 1 medium head cauliflower, separated into flowerets, and thinly sliced, vertically
- 3/4 cups chopped celery
- 3 or 4 thinly sliced radishes - or, as much carrot
- 2 Tbsp. minced green onion, or a little onion flavor (optional)
- Salt and white pepper to taste. Sprinkle with 1/2 tsp. whole celery seed. Just before serving toss with French dressing mixed with mayonnaise or sour cream. Serves six.

Ruth Carson

SPINACH SALAD

- | | | | |
|-----|-----------------------------|---|----------------------------|
| 1 | lb. spinach | 3 | Tbsp. lemon juice |
| 1/2 | sm. head lettuce | 1 | Tbsp. honey |
| 1 | green onion and top, sliced | 1 | Tbsp. toasted sesame seeds |
| 1/3 | cup olive oil | | |

Wash spinach and pat dry. Tear spinach and lettuce into bite-size pieces; toss with onion. In screwtop jar combine olive oil, lemon juice, and honey; shake well. Just before serving, toss dressing with salad. Sprinkle sesame seeds atop. Serves 6.

Peggy Starr

CONGEALED SPINACH SALAD

- | | |
|----------------------------|------------------------|
| 1 (3 oz.) pkg. lemon jello | 1 Tbsp. minced onion |
| 1 1/2 Tbsp. vinegar | 1 cup chopped frozen |
| 1/2 cup real mayonnaise | spinach, thawed |
| 1/4 tsp. salt | and drained |
| 1/3 cup chopped celery | 3/4 cup cottage cheese |

Dissolve jello in 3/4 cup boiling water. Add 1 cup cold water. Add vinegar, mayonnaise, and salt. Put in freezer tray and chill until firm one inch around sides of tray. Turn into bowl and beat until fluffy. Add celery, onion, spinach, and cottage cheese.

Bet Pearson

TOMATO ASPIC

- | | |
|-----------------------------|------------------------------|
| 2 (3 oz.) pkgs. lemon jello | 1 Tbsp. prepared horseradish |
| 2 cups hot tomato juice | 1 Tbsp. grated onion |
| 2 tsp. salt | 1/4 cup celery |
| 2 cups cold tomato juice | 1/4 cup green pepper |

HEAT 2 cups tomato juice or V-8 juice, add jello and dissolve. Add COLD tomato juice (or V-8). Then add salt, horseradish, onion, celery and green pepper. Pour into molds and refrigerate.

Bootie Morrow

MARINATED VEGETABLE SALAD

- | | |
|--------------------------------|---------------------------|
| 1 can Le Seur peas | 1 can Blue Lake French |
| 1 can white shoe peg corn | (superfine) style green |
| 1 can whole fingerling carrots | beans |
| | 1 small onion diced |
| | 2 - 3 stalks celery diced |

Drain all vegetables in colander. Mix with onion and celery in deep container.

Marinade:

- | | |
|---------------|---------------------|
| 1/2 cup oil | 1/2 cup sugar |
| 2 Tbsp. water | 1 cup white vinegar |

Heat until sugar is dissolved. Let cool and pour over the vegetables. Let stand overnight in refrigerator.

Ruby Bryant
Jean W. Stewart

Variation:

Jean Stewart dices one jar (4 oz.) of pimentos and mixes with the vegetables. Marinade ingredients:

- | | |
|------------------------|--------------------|
| 1 cup red wine vinegar | 1/2 cup Wesson oil |
| 2 Tbsp. water | 1 cup sugar |

MOLDED VEGETABLE SALAD

- | | |
|--------------------------|------------------------------|
| 1 pkg. lime jello | 1/4 tsp. pepper |
| 1 envelope plain gelatin | 1 med. onion, finely chopped |
| 1 1/2 cups boiling water | 1 1/2 cups cabbage, grated |
| 1/2 cup cold water | 1 cup carrots, grated |
| 2 Tbsp. sugar | 1 cup celery, finely chopped |
| 2 1/2 Tbsp. vinegar | 1/2 cup green pepper, finely |
| 2 tsp. salt | chopped |
| | 3/4 cup mayonnaise |

Mix jello and boiling water. Add gelatin to jello mixture. Gelatin should be softened in 1/2 cup cold water before adding to jello. Mix sugar, vinegar, salt, pepper and bring to a boil. Mix with jello mixture. Mix vegetables thoroughly and blend in mayonnaise. Add vegetables to jello mixture. Pour into square pyrex and chill until firm. Cut into squares and serve on lettuce topped with a little mayonnaise.

Mary Lathan Steele

DRESSINGS

BOILED DRESSING

- | | | | |
|-----|------------------|-----|---------------------------|
| 3 | eggs | | dash cayenne |
| 1 | Tbsp. flour | 1/2 | cup milk or chicken stock |
| 1 | Tbsp. sugar | 2 | Tbsp. butter |
| 1 | tsp. dry mustard | 1/2 | cup vinegar |
| 1/2 | tsp. salt | | |

Mix beaten eggs with dry ingredients. Heat milk and add egg mixture slowly. Heat vinegar and butter and pour egg and milk mixture in slowly. Cook until it thickens and coats a spoon.

Gwynne Blair

WOODBINE COTTAGE CAESAR SALAD DRESSING

- | | | | |
|-----|-----------------|-----|----------------------------|
| 1 | egg | 1/2 | tsp. pepper |
| 3/4 | cup salad oil | 1 | tsp. Worcestershire sauce |
| 1/4 | cup lemon juice | 1/4 | cup grated parmesan cheese |
| 1 | tsp. salt | | |

Submerge egg in boiling water for 1 minute. (Be careful not to leave more than one minute). Break in blender container and whip until fluffy. Continue beating at high speed, adding oil very slowly. Reduce speed and add remaining ingredients. Makes about 1 1/2 cups. This dressing is superb on romaine and Boston lettuce combined with caesar-flavored croutons and spring onions.

Becky I. Pearson

CREAMY PARMESAN DRESSING

- | | | | |
|-----|------------------------|-----|----------------------------|
| 1 | cup sour cream | 1/4 | tsp. ground oregano |
| 1/2 | cup milk | 1/4 | tsp. garlic powder |
| 1/4 | cup grated Parmesan | 1/4 | tsp. white pepper |
| | cheese (fresh is best) | 2 | tsp. hot and spicy mustard |
| 1/2 | tsp. salt | | |

Combine sour cream and milk; mixing until well blended. Add remaining ingredients; mix well. Chill. Yield: 1 1/2 cups.

Becca Mitchell

Director of Christian Education

EPICUREAN SALAD DRESSING

- | | | | |
|-----|--|-----|------------------------------------|
| 1 | cup mayonnaise (Hellman's) | 1/8 | tsp. paprika |
| 1 | cup sour cream | | pinch of garlic salt or |
| 1/2 | cup Good Seasons Italian
salad dressing | | powder
pepper, salt, and Accent |

Use with 2 - 3 kinds of lettuce.

Judy Gelaude

FRENCH DRESSING

- | | | | |
|---|---|---|-------------------|
| 1 | cup Wesson oil | 1 | tsp. sugar |
| 1 | cup vinegar (3/4 apple
and 1/4 wine) | 1 | tsp. black pepper |
| 1 | cup catsup | 1 | tsp. dry mustard |
| 1 | cup sugar | 1 | med. onion grated |

Put in heavy pan and simmer for 5 minutes after it starts to boil. When cool add 1 cup grated sharp cheddar cheese. This is good on any green salad.

Tine Spencer

HONEY-CREAM SALAD DRESSING

- | | | | |
|-------|---------------------------|-----|--------------------|
| 1 | (3 oz.) pkg. cream cheese | 1/4 | cup sour cream |
| | dash salt | | water |
| 2 - 3 | Tbsp. honey | 1 | Tbsp. sesame seeds |

Whip ingredients in electric blender until smooth - add water to thin slightly. Sesame seeds should be stirred in last without blending. Makes a great topping if left undiluted.

Becca Mitchell

Director of Christian Education

PLANTATION SALAD DRESSING

Mix together:

- | | | | |
|---|---------------------------------------|---|-----------------------------------|
| 1 | pt. Hellman's mayonnaise | 2 | crushed garlic buds |
| 1 | lg. bottle Western French
dressing | 1 | small can grated Romano
cheese |
| 2 | tsp. anchovy paste | | |

Add a small amount to head lettuce and broken pieces of melba toast.

Judy Gelaude

SAUCES

BAR-B-QUE SAUCE

- | | | | |
|---|------------------------------|-----|-------------------|
| 1 | (32 oz.) bottle Heinz catsup | 1/2 | stick butter |
| 1 | (8 - 10 oz.) cider vinegar | 1/2 | tsp tabasco |
| 1 | (5 oz.) worcestershire sauce | 2 | Tbsp. lemon juice |
| 4 | heaping Tbsp. brown sugar | | salt to taste |

Put in a heavy boiler and simmer 20 to 30 minutes (cook on extra low heat)

Penny Hayes

BARBECUE SAUCE FOR CHICKEN

- | | | | |
|-----|-------------------|-----|----------------------------|
| 1/2 | cup Wesson Oil | 3 | Tbsp. sugar |
| 3/4 | cup chopped onion | 3 | Tbsp. worcestershire sauce |
| 3/4 | cup ketchup | 2 | Tbsp. mustard (prepared) |
| 3/4 | cup water | 2 | tsp. salt |
| 1/3 | cup lemon juice | 1/2 | tsp. pepper |

Cook onion until soft, in oil; add other ingredients. Simmer 15 minutes. Enough for 2 chickens.

Dot Carson

BARBECUE SAUCE

For Chicken or pork chops

Brown in 1 1/2 Tbsp. butter or margarine - 2 small onions, chopped, and 1 cup chopped celery. Add 2 small tomatoes, cover, and cook for 5 minutes. To the above add:

- | | | | |
|-----------|-----------------|-------|----------------------------|
| 2 | Tbsp. salad oil | 1 | Tbsp. Worcestershire sauce |
| 2 | Tbsp. vinegar | | juice of one lemon |
| 1/2 - 3/4 | cup catsup | 1 1/2 | Tbsp. brown sugar |
| 1 | Tbsp. mustard | | salt and pepper to taste |

Simmer 10 minutes. Place meat in baking dish. Cover with sauce and aluminum foil. Bake at 300 degrees for one hour. No basting needed. Chicken and pork chops are better if lightly browned first.

Margaret C. Reese

HOT DOG SAUCE FOR FONDUE

- | | |
|---|---------------------|
| 1 lb. hot dogs
(cut in small pieces) | 1 cup grape jelly |
| | 1/2 cup brown sugar |
| 3/4 cup mustard | |

Mix - Heat to simmer - Serve in fondue pot. Use toothpicks for servers.

Penny Hayes

LEMON SAUCE FOR GINGER BREAD

- | | |
|---------------------|---------------------------|
| 2 Tbsp. cornstarch | 2 Tbsp. lemon juice |
| 1/2 cup sugar | 2 Tbsp. margarine |
| dash salt | 2 Tbsp. grated lemon peel |
| 1 cup boiling water | |

Combine sugar, cornstarch and salt. Blend in water. Cook over medium heat, stirring constantly until mixture boils and is slightly thickened and clear. Stir in lemon juice, margarine, lemon peel and one drop yellow color. Good hot or cold on ginger bread. Yield: 1 1/2 cups sauce.

Mace Pursley

MARINADE SAUCE FOR MEAT

- | | |
|----------------------|------------------------|
| 1/2 cup soy sauce | 1 tsp. dry mustard |
| 1/3 cup Wesson oil | 1/2 tsp. garlic powder |
| 1 tsp. ground ginger | |

Mix well, pierce meat (about 2 lbs.) with fork. Pour sauce over meat, and let stand for several hours in refrigerator. Turn meat occasionally. Remove from marinade and grill, basting as needed. Cook to desired doneness. Great on London Broil!

Lloyd D. Stewart

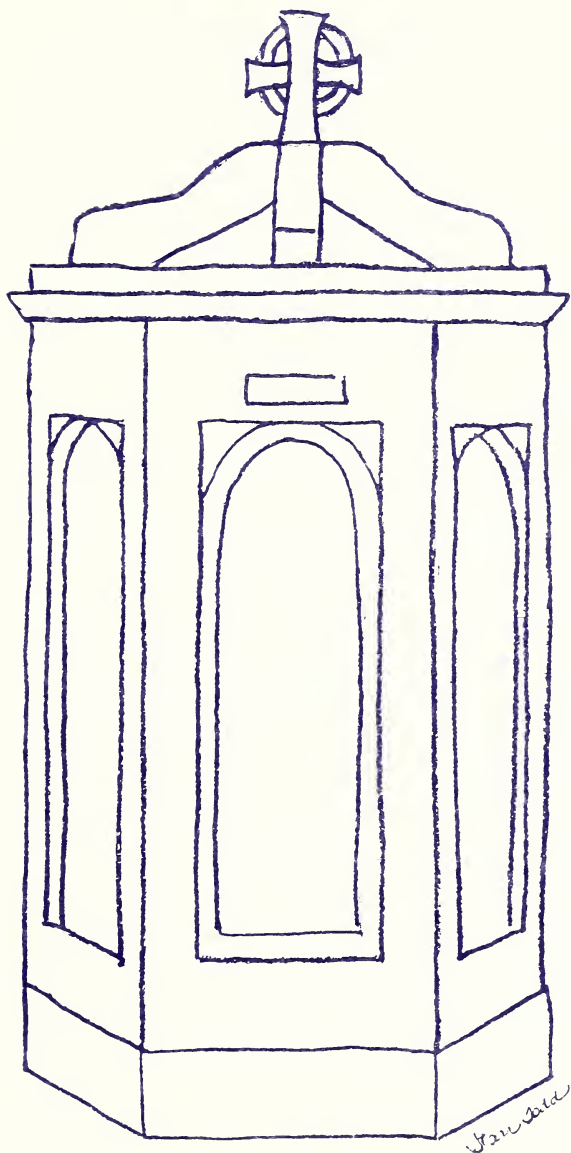
SPAGHETTI MEAT SAUCE

- | | |
|---------------------|------------------------|
| 1 lb. ground steak | 2 buttons garlic |
| 1 can tomatoes | 1 green pepper chopped |
| 1 can tomato paste | 1 Tbsp. salt |
| 1 lg. chopped onion | |

Melt one stick of butter in pan. Add meat, onion, garlic, pepper, and salt. When meat is brown (about 5 min.) add tomatoes and paste. Cook on medium heat for 30 minutes.

Sarah Wallace

SOUPS



BASTISMAL FONT

GENESIS 24:30a

And Esau said to Jacob, "Please feed me with that . . . red stew."

IRISH CHOWDER

2 cups diced potatoes	1 1/2 tsp. salt
1/2 cup diced celery	1/4 tsp. pepper
1/2 cup sliced carrots	1/4 cup margarine
1/4 cup chopped onion	1/4 cup flour
2 cups boiling water	2 cups milk
1 (10 oz.) pkg. Cracker Barrel gold cheese, grated	2 cups or 1 can creamed corn

Combine all vegetables and water in pot and simmer 10 minutes. Do not drain. Make cream sauce with margarine, flour and milk. Add cheese. Stir mixture over low heat until thick and cheese is melted. Add creamed corn and undrained vegetables to the cream sauce. Heat, but do not boil. Add salt and pepper.

Mary John Tino

CHEESY VEGETABLE CHOWDER

1/2 cup chopped onion	1/4 cup all-purpose flour
1 cup sliced celery	2 cups milk
3/4 cup sliced carrots	1 Tbsp. prepared mustard
1 cup cubed potatoes	1/4 tsp. white pepper
3 1/2 cups chicken broth	1/8 tsp. paprika
1 (17 oz.) can whole kernel corn, drained	2 Tbsp. diced pimiento
1/4 cup butter or margarine	2 cups (8 oz.) shredded Cheddar cheese

Combine first 5 ingredients in a large Dutch oven; bring to a boil. Cover, reduce heat, and simmer 15 to 20 minutes or until potatoes are tender. Stir in corn; remove from heat. Melt butter in a heavy saucepan over low heat; add flour, stirring until smooth. Cook 1 minute, stirring constantly. Gradually add milk; cook over medium heat, stirring constantly, until thickened and bubbly. Stir in remaining ingredients. Cook just until cheese melts, stirring constantly. Gradually stir cheese mixture into vegetable mixture. Cook over medium heat, stirring constantly, until thoroughly heated. Serve immediately. Yield: 2 quarts.

Jan Adams

CREAM OF BROCCOLI SOUP

Serves 8

- | | |
|---|--------------------------------|
| 2 pkg. frozen chopped broccoli | 1/2 cup water |
| | 2 tsp. salt |
| 1 small onion - thinly sliced | pinch cayenne pepper |
| 1 small stalk of celery - thinly sliced | 3 Tbsp. regular uncooked rice |
| | 2 cups chicken broth - divided |
| 1 Tbsp. butter | 1/2 cup half and half |

Cook broccoli as package directs. Drain - reserving liquid. Set aside. Combine onion, celery, butter and water in a saucepan. Cook over medium heat 2 minutes. Add salt, cayenne pepper, rice and ONE cup broth. Simmer 15 minutes. **DO NOT BOIL.** Place broccoli, remaining cup of broth and onion mixture into blender. Blend until smooth. Combine broccoli mixture with half and half. Heat and serve. If a thinner soup is desired add reserved broccoli liquid.

Jane Pearson

CRAB SOUP

- | | |
|------------------------------------|-------------------------------|
| 4 Tbsp. butter | 3 Tbsp. flour |
| 1/2 cup chopped onion | 1/2 cup finely chopped tomato |
| 1 clove garlic, minced | 3 cups chicken broth |
| 1/2 cup peeled, finely diced apple | salt and pepper to taste |
| | 1/2 lb. backfin crab |
| 1/2 tsp. curry | |
| 1/2 cup heavy cream | |

Melt butter and saute onion. Add garlic and apple. Then sprinkle with curry and flour. Add tomato and broth. Stir until thick and smooth. Add salt and pepper - add crab - Simmer 10 minutes. Add cream and tabasco (if desired). Serve with chopped parsley. Serves 6.

Ginny Ratchford

CHEESE BROCCOLI SOUP

- | | | | |
|-----|--------------------------|---|-----------------------|
| 4 | Tbsp. margarine | 1 | cup milk |
| 2 | Tbsp. onion, chopped | | (6 oz.) grated cheese |
| 1/2 | cup flour | 2 | pkg. frozen broccoli |
| | (32 oz.) chicken broth — | | (may use fresh) |
| | (4 cans) | | salt and pepper |
| 1 | cup half and half | | |

Saute onion in margarine. Add flour. Slowly add broth, half and half, milk and cheese. Stir until thickened. Steam broccoli and add in chunks. This is a good luncheon dish served with a fruit salad and crusty French bread!

Pat Miller

LOW CALORIE SOUP

(Before the vegetables are added, a serving has 10 calories.)

- | | | |
|---|------------------------------|-------------------------|
| 1 | (48 oz.) V-8 vegetable juice | oregano or seasoning to |
| 4 | cups water | taste |
| 3 | cubes bouillon (beef or | celery |
| | chicken) | green pepper |
| | minced onion | cabbage |
| | | frozen green beans |

Simmer covered in a large pot for 4 hours. When cool, store in glass jars in refrigerator. Saves well.

Margaret Pursley

CREAMY "PHILLY" SOUP

- | | | | |
|-----|---------------------------|-----|----------------------------|
| 1/3 | cup chopped celery | 1 | chicken bouillon cube |
| 1/4 | cup chopped onion | 1 | cup boiling water |
| 2 | Tbsp. butter | 1 | can cream style corn |
| 1 | (8 oz.) pkg. Philadelphia | 1/2 | tsp. salt |
| | cream cheese, cubed | | dash of pepper |
| 1 | cup milk | | dash of chives and chervil |

Saute celery and onion in butter. Add cream cheese and milk. Cook over low heat, stirring until smooth. Dissolve bouillon cube in water; stir into cream cheese mixture. Add remaining ingredients. Heat. Yield: 4 servings.

Becca Mitchell

Director of Christian Education

IDAHO BAKED POTATO SOUP

First, bake the potatoes until the skins are crisp, and the insides are mealy. No cold baked potato can be used. Prepare a quart of well seasoned chicken soup or canned chicken broth. If you do not have the chicken broth, hot milk is good. Do not boil the milk. Put your freshly baked potatoes through a sieve into the hot broth or milk. Add 1/2 cup cream and 1 Tbsp. minced parsley in bottom of a soup tureen and pour the potato and soup mixture over it. A sprinkle of paprika on top, and you have something. Oh! so good —

Leola W. Wilson

EASY VEGETABLE SOUP

Brown 1 1/2 lbs. of ground chuck and onion together, adding salt, chilli powder and worcestershire sauce to taste. Add the following:
2 cans V-8 juice, using only as much as needed (large)
1 or 2 pkg. frozen mixed vegetables
diced potatoes

You can add to or take away from this soup to suit your own needs.

Knoxie Cloning

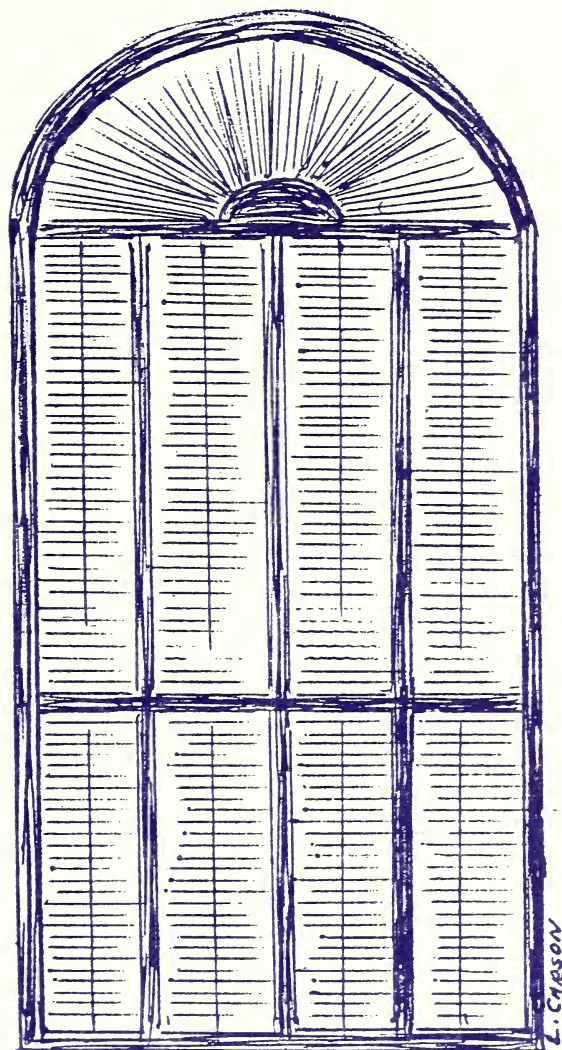
HEARTY VEGETABLE BEAN SOUP

1/2	cup chopped green pepper	1	(10 oz.) pkg. frozen corn
1/4	cup chopped onion	1	can beef broth
	dash of garlic salt or 1	1	Tbsp. chili powder
	small clove crushed	1	Tbsp. sugar
1	Tbsp. vegetable oil	1	tsp. cumin
2	(15 1/2 oz.) cans red kidney beans, drained	1	cup shredded cheddar cheese
1	(28 oz.) can tomatoes, undrained, cut into pieces		

In 4 qt. pan or Dutch oven saute green pepper, onion and garlic in oil 5 to 7 minutes. Add remaining ingredients except cheese. Bring to a boil over medium high heat. Reduce heat; simmer 10 minutes, stirring occasionally. Sprinkle each serving with 2 Tbsp. of cheese. Serves 8.

Ann Cain

VEGETABLES



SANCTUARY WINDOW

PSALM 104:14

*He causes the grass to grow for the cattle, and vegetation
for the service of man, that he may bring forth food from the
earth.*

SUMMER BEANS ROMANOFF

“A different way to serve fresh green beans and Vidalia onions”

- | | |
|--|---|
| 1 lb. fresh green beans,
snapped | 1 Vidalia onion, sliced |
| 1/2 lb. fresh mushrooms,
sliced thick | 1/4 cup butter or margarine
(8 oz.) sour cream |

Cook beans. Saute mushrooms and onion in butter. Add beans and heat through. Place in medium casserole and cover with sour cream. Bake 350 degrees for 20 minutes. Serves approx. 6.

Becky I. Pearson

CITRUS HONEY CARROTS

- | | |
|-----------------------|-------------------------------|
| 1 bunch carrots | 1 1/2 tsp. grated orange peel |
| 1 dash salt | 1 1/2 tsp. grated lemon peel |
| 1/4 cup melted butter | 1/4 - 1/2 cup sliced almonds |
| 1/4 cup honey | |

Wash and slice carrots. Steam until crispy tender. In small saucepan, melt butter - add honey and citrus peels. When ready to serve, pour sauce over carrots and stir in nuts.

Becca Mitchell
Director of Christian Education

CORN PUDDING

- | | |
|------------------------|-------------------------|
| 1 can cream-style corn | 2 Tbsp. sugar |
| 2 - 3 eggs | salt/pepper to taste |
| 2 Tbsp. flour | 1/2 stick melted butter |
| 1/2 cup half n' half | |

Melt butter in small saucepan. Put all ingredients except corn in electric blender. Blend and add butter slowly. Stir in canned corn. Pour mixture into buttered round baking dish. Bake for 1 hour in a 350 degree oven. Let stand for a short time before serving.

Becca Mitchell
Director of Christian Education

DUNBAR MACARONI

- | | | | |
|---|---------------------------|-----|----------------------------|
| 1 | cup cooked thin spaghetti | 1 | Tbsp. Worcestershire sauce |
| 1 | No. 2 can tomatoes | | dash tabasco |
| | dash red pepper | 1 | lb. ground beef |
| | dash salt | 1/2 | lb. sharp grated cheese |

Saute meat in a little butter with one small onion. Drain and add all other ingredients. Mix well and pour in casserole. Cook for 40 to 50 minutes in 325 degree oven.

Tine Spencer

HOLLY FRIED POTATOES

- | | | | |
|---|--|-----|---------------------|
| 6 | lg. potatoes - scrub,
slice in chunks | 1/2 | stick melted butter |
|---|--|-----|---------------------|

Mix in plastic bag: (Shake potatoes in mixture)

- | | | | |
|-----|-------------------------------|-----|----------|
| 1/4 | cup parmesan cheese | 3/4 | tsp salt |
| 1/4 | cup plain flour | | pepper |
| 1 | Tbsp. fried chicken seasoning | | |

Place on cookie sheet and pour margarine over. Bake 400 degrees 30 - 35 minutes (Cover with foil)

Claudette Pearson
Church Secretary

STUFFED POTATOES

- | | | | |
|-----|---------------------|-----|---------------------|
| 6 | lg. baking potatoes | 1 | small onion grated |
| 1/2 | pint sour cream | 1/4 | cup chopped parsley |
| 1 | cup pimento cheese | | salt and pepper |
| 1/4 | stick margarine | | dash of paprika |

Bake potatoes and remove from jackets. Mix all ingredients with potatoes and restuff into jackets. Bake until hot. These will freeze nicely.

Ann Cain

"GREEN WONDERS" - SPINACH PATTIES

- | | | | |
|---|--|-----|--------------------------|
| 2 | (10 oz.) pkg. frozen chopped spinach, cooked & drained | 1 | stick margarine |
| | | 1/2 | cup parmesan cheese |
| 2 | cups Pepperidge Farm herb stuffing | 1 | heaping tsp. garlic salt |
| | | 1 | tsp. thyme |
| 1 | med. onion, finely chopped | | black pepper to taste |
| 5 | eggs, beaten | | |

Mix the above together. Chill for 2 hours in bowl. Shape into patties. Put on cookie sheet and place in freezer - freeze separately. Put into plastic bags and put back in freezer. Take out as needed. Cook for 20 - 25 minutes at 350 degrees. (Very attractive if served on a big red slice of tomato).

Lillian Ferguson

SQUASH FRITTERS

- | | | | |
|---|--------------------------------|---|-----------------------------------|
| 2 | cups raw grated squash | | dash black pepper |
| 1 | small onion, grated or chopped | 2 | eggs, beaten |
| | | | about 1/3 cup flour |
| 1 | tsp. salt | | (enough to hold mixture together) |
| 1 | tsp. sugar | | |

Drop by spoonfuls in hot fat. Cook until golden brown on both sides.

Leslie S. Williams

SQUASH MOLD

- | | | | |
|-------|-----------------------------------|-----|----------------------------------|
| 1 1/2 | cups sliced yellow squash, cooked | 2 | Tbsp. minced onion |
| | | 3 | Tbsp. melted butter |
| 1 | cup shredded sharp cheddar cheese | 2 | Tbsp. chopped pimento (optional) |
| 1 | cup breadcrumbs | 2 | eggs, slightly beaten |
| 1 | cup scalded milk | 1/2 | tsp salt |
| | | 1/4 | tsp. pepper |

Combine all ingredients. Place in 1 1/2 qt. mold (casserole). Bake at 350 degrees for 1 hour - yield 6 - 8 servings.

Dot Carson

SQUASH SOUFFLE

- | | | | |
|---|-------------------|-------|------------------------------|
| 2 | lb. yellow squash | 4 | Tbsp. flour |
| 1 | small onion | 1 1/2 | cups milk |
| 2 | Tbsp. margarine | 1 | cup sharp cheese |
| 4 | eggs - separated | | salt, pepper, sugar to taste |

Boil diced squash with finely chopped onion until tender. Drain well and mash. Melt margarine, add flour and milk to make a white sauce. Add egg yolks and cheese (grated) and cook until thick. Combine with squash. Whip egg whites until very stiff. Fold into squash mixture. Pour into buttered casserole. Top with buttered bread crumbs. Bake at 350 degrees for 1 hour.

Edna Hanna

TURNIPS

- | | |
|-----------------------|--------|
| Turnips, medium sized | salt |
| Butter (or margarine) | pepper |
| granulated sugar | water |

Peel turnips and cut across to make 1/4" thick slices. In bottom of pot begin by scattering pats of butter, then lay turnip slices over the butter. On top of each layer of turnips add more pats of butter. Dash about some salt, pepper and sugar so each slice has some. Continue in same manner ending with the butter, etc. on top. Add water and cook slowly on medium heat. So slices may keep shape, do not stir or turn. A good sign for doneness is when turnips have changed color or test with a fork for tenderness.

Nancy Wilson

SHREDDED YAMS

- | | | | |
|-----|-------------------------|-----|--------------|
| 2 | lbs. raw sweet potatoes | 1 | gallon water |
| 1/2 | cup white corn syrup | 1 | Tbsp. salt |
| 1 | cup pineapple juice | 1 | cup sugar |
| 4 | Tbsp. butter | 1/2 | cup water |

Shred yams into 1 gallon water and 1 Tbsp. salt. Combine sugar, corn syrup and 1/2 cup water in heavy saucepan; cook until it forms a light syrup. Drain potatoes; rinse and pat dry. Place in buttered baking dish; pour pineapple juice over potatoes, then cooked syrup. Dot with butter. Bake uncovered for 35 minutes at 350 degrees until potatoes are translucent. Excellent with ham. Yield: 8 servings.

Holly Posey

ZUCCHINI PANCAKES

- | | | | |
|-----|----------------------|-----|---------------------|
| 3 | cups grated zucchini | 1/2 | tsp. salt |
| 1/3 | cup Parmesan cheese | 2 | eggs |
| 1/4 | cup flour | 1/2 | cup onion (chopped) |
| 1 | tsp. baking powder | | |

Squeeze water out of zucchini. Combine ingredients in bowl; mix well and fry.

“Dub” Dixon

A Brief History

First Associate Reformed Presbyterian Church Gastonia, North Carolina

During his pastorate at Pisgah Associate Reformed Presbyterian Church, five miles southeast of town; Reverend E. E. Boyce, D.D. frequently preached in Gastonia. Reverend Boyce was installed as pastor of Pisgah and Bethany June 28, 1849. Many families living in the area now covered by First Gastonia were active members of Pisgah. In 1873 the Richmond and Danville Railroad (now the Southern) was built through Gaston County, and a few years later the C. & N. W. Railroad, on its way north, crossed the R. & D. This junction was named Gastonia and soon became an important center. Reverend Boyce became a resident of Gastonia in its early development and soon felt the need of a local Associate Reformed Presbyterian Church. Services were first held in the only school house in town, and later in the Methodist Church on West Airline Ave.- known as "The White Church"- near the intersection of West Airline Avenue and North Highland St.

As the town grew, members of our denomination from other sections moved to Gastonia, and the need of organized work was recognized. A large lot at the corner of York Street and Franklin Avenue was purchased for \$145. A stucco church was erected in 1886 at a cost of \$1,200, and was dedicated in March, 1887. The formal organization was October 29, 1887. This building served as a house of worship until it was replaced in 1917 by a larger and more modern building.

Dr. Boyce was never formally installed as pastor of this congregation, but supplied the pulpit and served most faithfully and acceptably until he resigned on September 2, 1893, to retire from the active ministry. He passed to his heavenly reward May 5, 1902. Rev. J. C. Galloway was called to succeed Dr. Boyce and came to Gastonia on December 26, 1893, to immediately begin a long and successful pastorate. At first he divided his time between Gastonia and Pisgah, serving this

large pastorate with "horse and buggy" transportation; but in January, 1901, he demitted his charge at Pisgah and from then on devoted his full time to the Gastonia charge.

In 1917 the building which stands at the intersection of York Street and Franklin Avenue- -occupied at the present time by St. Marks Episcopal Church- -was erected at a cost of \$20,000. The new church building was dedicated free of debt January 2, 1921.

Due to failing health, Dr. Galloway resigned October 8, 1922, to become effective January 1, 1923. He passed to his heavenly reward December 14, 1922, honored and loved by the church and community which he had so faithfully served for 29 years.

At a congregational meeting on November 2, 1922, Reverend Ernest Neal Orr, D.D. was elected pastor of the First Gastonia Church. Dr. Orr assumed his duties on January 21, 1923, and continued until the fall of 1928 when he resigned to succeed his father at The Tabernacle A.R.P. Church in Charlotte, North Carolina.

On November 5, 1928, Reverend Thomas H. McDill, D.D. was elected as pastor of First Gastonia and entered upon his duties January 1, 1929. Soon after Dr. McDill began his work, the "Depression" fell upon the country. Many families had to seek work elsewhere and numerous church members were lost, yet all financial obligations were fully met and a substantial debt was retired.

During Dr. McDill's pastorate, it became evident that the growing work of the church demanded more room than the York-Franklin Ave. location afforded. The congregation purchased lots in 1947 in the 300 block of South Chester Street, where the church now stands. The Educational Building was constructed first and dedicated November 14, 1948. The new Sanctuary was occupied March 4, 1952.

Dr. McDill died March 12, 1955, while active in his study in the service of the Lord. Thus ended more than 26 years of distinguished service to his church, his community, and his Lord.

On November 27, 1955, Reverend L. M. Allison, Th.D. was elected as pastor and entered upon his work January 1,

1956. After a brief but effective period of service, he was elected Dean of Erskine Theological Seminary and gave up his work as pastor on September 1, 1957.

In 1957 the congregation voted to purchase two lots adjacent to the church property- -one on the south corner at Chester and Third Avenue, and one immediately west of the manse.

Reverend Harry T. Schutte entered upon his duties as pastor of the First Gastonia Church September 8, 1957. A gifted teacher and preacher with good business ability, he led the church forward in many ways. On September 1, 1959, Reverend Schutte resigned to accept the pastorate of Covenant Presbyterian Church in Columbia, South Carolina.

On December 4, 1960, Reverend Grant Johnson, D.D.- -then a senior student in Erskine Seminary- -was invited to become stated supply for the pulpit until his graduation and ordination to the full work of the ministry. Mr. Johnson was formally installed as pastor June 18, 1961.

The 75th Anniversary of the organization of First Gastonia Church was celebrated with a Homecoming October 22, 1962, and we now anticipate our 100th Anniversary in 1987.

Reverend Johnson resigned in March, 1965, to accept the call of the newly organized Associate Reformed Presbyterian Church in Burlington, North Carolina.

Reverend Murray White Griffith was elected as pastor August 1, 1965. He entered upon his duties in September of that year and was installed October 11, 1965. It was during his pastorate that Erskine College conferred upon Dr. Griffith the degree of Doctor of Divinity. He resigned September 3, 1972, to accept the pastorate of the A.R.P. Church in Vidette, Georgia.

Reverend Richard Allen Bodey entered upon his duties as pastor April 8, 1973. Reverend Bodey came from Reformed Theological Seminary, Jackson, Mississippi, where he had served as professor. Pastor Bodey resigned August 12, 1979, to return to the teaching ministry at Trinity Evangelical Divinity School, Deerfield, Illinois.

During the 20 years since the resignation of Reverend

Harry Schutte, members of the congregation kept in close contact. The congregation persuaded him to return as pastor December 9, 1979. He was formally installed March 9, 1980, and at this writing First Gastonia is moving forward in witnessing both at home and abroad.

Looking toward future expansion, three additional lots adjoining church property have been purchased—one on Third Avenue immediately east of the manse; one at the corner of Second Avenue and Chester Street (purchased in 1972 for \$35,000); one on Second Avenue to provide additional access to the parking lot (purchased in 1985 for \$9,500).

A Missions Conference, which was the beginning of an Annual Missions Conference with a Faith Promise offering, was held in 1975. From a budget of \$5,000 in 1975 it has grown in ten years to a budget of \$55,000. Missionaries and mission fields around the world are supported through these Faith Promises.

November 25, 1887, can well be considered the birthday of the Women's work of our church when a group of women met at the home of the pastor's wife, Mrs. E. E. Boyce, to organize a "Benevolent Society." Women of First Gastonia have served well in the local church, in Presbyterian work, and on the Synodical level.

Compiled by Mrs. J. Y. Todd, Jr.

Pastors of our Church

EBENEZER ERSKINE BOYCE, D.D.
1887-1893

JONATHAN CALDWELL GALLOWAY
1894-1922

ERNEST NEAL ORR, D.D.
1922-1928

THOMAS HEMPHILL McDILL, D.D.
1929-1955

LEON McDILL ALLISON, Th.D.
1956-1957

HARRY THEODORE SCHÜTTE
1957-1960

GRANT F. JOHNSON, D.D.
1961-1965

MURRAY W. GRIFFITH, D.D.
1965-1972

RICHARD ALLEN BODEY, SR., D.MIN.
1973-1979

HARRY THEODORE SCHUTTE
1980-

First Associate Reformed Presbyterian Church
Gastonia, North Carolina

Presidents Of Women Of The Church

President	Date Elected
Mrs. J. H. B. Jenkins	December 10, 1887
Mrs. J. T. Bigham	February 18, 1888
Mrs. James Niell (Melissa Wilson)	June 15, 1888
Miss Maggie Boyce.	November 3, 1888
Miss Carrie Hanna	June 7, 1889
Mrs. James Niell	September 6, 1889
Miss Carrie Boyce	March 13, 1891
Mrs. J. C. Calloway	December, 1894
Mrs. Laura Adams.	November, 1897
Miss Carrie Boyce	January, 1899
Mrs. J. C. Calloway	November, 1899
Mrs. J. H. Kennedy	December, 1901
Mrs. J. P. Reid.	November, 1902
Minutes lost from 1903-1909	
Mrs. J. Y. Miller.	October, 1909
Mrs. A. F. Whitesides.	Fall of 1911
Miss Ida Pursley.	Fall of 1913
Mrs. D. A. Garrison.	Fall of 1915
Mrs. R. H. Parker.	Fall of 1917
Mrs. J. P. Reid.	Fall of 1918
Mrs. A. H. Whitesides	Fall of 1919
Mrs. Elmer Spencer.	March, 1922
Mrs. Hoyle Armstrong.	March, 1924
Mrs. M. V. Whitesides	March, 1926
Mrs. J. Y. Todd, Sr.	March, 1928
	Term Served
Mrs. S. Elmer Spencer	1931-1934
Mrs. E. H. Armstrong	1935-1936

Mrs. Thomas E. Whitesides	1937-1938
Mrs. J. M. Howard (Completed Mrs. Whitesides' unexpired term when Mrs. Whitesides moved away . . .	1939
Mrs. J. Y. Miller.	1940-1941
Mrs. M. V. Whitesides	1942-1943
Mrs. J. M. Howard	1944-1945
Mrs. W. M. Garrison.	1946-1947
Mrs. E. D. Craig.	1948-1950
Mrs. W. T. Spencer	1951-1953
Mrs. J. Y. Todd, Jr.	1954-1955
Mrs. W. Lewis Cathey	1956-1957
Mrs. J. W. Carson.	1958-1959
Mrs. Charles Pearson	1960-1961
Mrs. Plato Pearson, Jr.	1962-1963
Mrs. Lloyd Stewart	1964-1965
Mrs. John M. Alexander	1966-1967
Mrs. Clayton Wilson	1968-1969
Mrs. Joe Knowles	1970-1971
Mrs. Hoke Hanna, Jr.	1972-1973
Mrs. Em Carson	1974
Mrs. Betsy C. Smith.	1975
Mrs. Robert V. Sytz	1976
Mrs. R. B. Wilson, Jr.	1977
Mrs. Charles Pearson	1978
Mrs. Eugene Hanna	1979
Mrs. Alvin Cain	1980
Mrs. Ralph Williams.	1981
Mrs. Lester Kinlaw, Jr.	1982
Mrs. Charles B. Todd.	1983
Mrs. Fred Morrow, Jr.	1984
Mrs. Lloyd Stewart	1985
Mrs. J. Y. Todd, Jr.	1986
Miss Sarah Wallace.	1987

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